

## No bake Vegan brownie (gluten-free)

### BROWNIE:

- 1.5 cups raw walnuts
- 1 cup raw almonds
- 1/4 cup of almond butter (or peanut butter)
- 1/2 cup cocoa or cacao powder
- 1/2 tsp salt
- 2 cups soft dates (~25 dates)

### CHOCOLATE FROSTING:

- 1/3 cup cocoa or cacao powder
- 1/3 cup maple syrup
- 1/4 cup melted coconut oil
- 1/2 tsp vanilla extract

## How to make:

- 1. Brownies:** Add walnuts, almonds, cacao powder, and salt to a food processor. Process until the nuts crumble. Add pitted dates and nut butter. Process until a sticky dough forms. Line a square baking dish with parchment paper. Use clean hands to firmly press the brownie dough across the base of the dish. Set aside while you create the chocolate frosting.
- 2. Chocolate Frosting:** Combine cacao powder, maple syrup, melted coconut oil, and vanilla extract in a bowl. Whisk until smooth.
- 3. Assemble:** Spread the chocolate frosting in an even layer across the nobake brownies. Place in the refrigerator for at least 1 hour to set. After, slice into 16 squares and enjoy!