

Chewy Chocolate Walnut Brownie Bites

Makes 20-30 bites

- 2 ¼ cup walnuts
 - 15 pitted dates, soaked in ½ cup water and chopped
 - 6 tablespoons cacao powder
 - 2 pinches of salt
 - 1 tablespoon granulated coconut sugar
1. Process ¼ cup walnuts and pinch of salt in food processor until coarsely chopped. Put into small bowl and mix in coconut sugar. Set aside.
 2. Process 2 cups walnuts in your food processor until finely ground. Drain dates (save water) and add to walnuts and process until combined. Add cacao and one pinch of salt and process until completely combined.
 3. Roll brownie mixture into small balls then roll in walnut coconut sugar mixture.
 4. Eat right away or chill in refrigerator to firm

These treats are low glycemic, gluten free and free of trans fats and processed sugars. The perfect healthy chocolate fix! Store in freezer for longer shelf life and for a delicious frozen chocolate treat!



