

Fudgy Raspberry Cacao Brownies

Ingredients

1

LeafSide Cacao Raspberry Sweet Bowl

3/4 cup

rolled oats

1/2 cup

cacao powder

3/4 cup

date syrup

3/4 cup

fresh raspberries

1 1/2 teaspoons

baking powder

1/4 cup

chopped pecans
(recommend raw & unsalted)(optional)

Indulge yourself with this decadent dessert that's sure to satisfy your sweet tooth and nourish your body! Heart healthy oats join fiber-rich dates, bananas, & raspberries, along with energizing, earthy cacao to create a fantastically fudgy confection. Enjoy this scrumptious snack anytime you need a pampering pick-me-up!

Makes 16 Brownies

PREP TIME: 30 minutes • COOK TIME: 60 minutes

soy
free

wheat
free

- ◇ **Tools Needed:** food processor, 8 x 8 baking pan, parchment paper
 - ◇ **Note:** Disregard package preparation instructions and follow steps below instead.
1. Preheat oven to 350; make oat flour by blending oats in food processor. Add LeafSide's Cacao Raspberry sweet bowl into the processor with the flour.
 2. Boil 1.5 cups of water & add to processor bowl; stir into dry ingredients & set aside for 10 minutes.
 3. After 10 minutes, add date syrup & raspberries to processor and blend all wet ingredients until smooth.
 4. Add cacao powder & baking powder to processor and blend to combine, stopping to scrape sides as needed.
 5. Line 8 x 8 baking pan with parchment paper, leaving the paper long on the sides to lift out brownies after baking.
 6. Pour batter into pan, spread evenly, and top with chopped pecans. Bake for 55 minutes.
 7. Top with fresh raspberries if desired, and bake for another 5 minutes. Set aside to cool for 30 minutes. Store in an airtight container in the fridge. Microwave to warm before serving.

Other suggested toppings: cacao nibs, blueberries, chopped almonds, chopped walnuts, cinnamon, almond butter, shredded coconut, raspberry chia seed jam

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Unique Whole
Plant Foods



For added decadence, add cacao nibs or other suggested toppings in middle of batter in pan, as well as on top if desired.

NOTE: for a party pleaser, serve with the banana nice cream flavor of your choice (see page 9 for nice cream recipe)