

Raw chocolate raspberry brownie bites

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These raw chocolate brownie bites are made from raspberries, maca, cacao and chopped nuts.

Ingredients

- 3 cups mixed pecans and walnuts
- 1 cup medjool dates, chopped
- 2 tsp coconut oil, warmed until liquid
- $\frac{3}{4}$ cup [cacao](#) powder
- 2 tsp vanilla extract
- $\frac{1}{2}$ tsp cinnamon
- Pinch sea salt
- 1 tsp maca powder
- 4 tsp dark raw agave syrup or sweetener of your choice
- 4 tsp freeze dried raspberries (or goji berries) + extra chopped berries for rolling in

Method

Place nuts in processor and combine until they are a meal-like consistency. Add rest of ingredients except raspberries, and process until sticky.

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Add raspberries and pulse until just broken up. Roll into balls and freeze for two hours. When ready to serve, roll in extra chopped freeze-dried raspberries, maca, cacao or chopped nuts.

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Recipe from *Easy Raw Food Recipes to get you Started*.

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