



Vegan Black Forest Brownies

Makes 8-10 servings depending on size; 20 minutes' total time

Ingredients:

- 1 1/4 cups Walnuts (halved and un-soaked)
- 1/2 cups Pecans (halved and un-soaked)
- Dash of Sea Salt
- 12 Medjool Dates (pitted and chopped)
- 1/3 cup Unsweetened Cocoa (I prefer Dark Cocoa)
- 1/2 Teaspoon Vanilla Extract
- 1/2 Teaspoon STG All World Spice
- 1/2 Dried Cherries (chopped)
- 1/2 oz. Kirsch Liquor (optional)
- 1 Teaspoon water (optional if needed for more moist Brownies)

Directions:

1. Mix Walnuts and Pecans together well
2. Remove a 1/4 cup of the blend, chop and set aside
3. Place the remaining nut blend in a food processor with a S blade and process until finely ground. Be sure not to process to a butter consistence, more like a fine corn meal
4. Add chopped dates, pulse until mixed together. Mixture should stick together
5. Add Cocoa powder, All World Spice, Vanilla, Liquor, and process until evenly distributed
6. Transfer to a mixing bowl, add cherries and chopped nuts, mix well with your hands until incorporated
7. Pack to a square container that has a lid, about 1 inch thick, lined with parchment paper to prevent sticking