



## Fudgey No Bake Brownies

**Yield: 16 servings**

**Cost Per Serving: N/A**

**Cook Time: 1 hour & 10 minutes**

### Ingredients:

- 1 cup walnuts
- 1 1/3 cup dates (pitted)
- 1/2 cup almond butter
- 1/2 cup unsweetened cocoa powder
- 1/3 cup crushed pecans

### Directions:

1. Grind the walnuts and dates in a food processor until finely ground.
2. Add the almond butter and process until well mixed.
3. Add the cocoa powder and pulse to mix well.
4. Transfer the brownie mixture to an 8-inch square baking pan.
5. Use your fingers to press the mixture evenly into the pan. (You can place a piece of parchment paper on top of the mixture as you press it into the pan to prevent it from sticking to your hands).
6. Once the brownies are firmly pressed into the pan, sprinkle the top evenly with the crushed pecans, pressing them into the top of the brownies.
7. Cover and refrigerate for at least 1 hour before cutting into squares.