



Christmas - Clean

RAW PECAN BROWNIE CHRISTMAS TREES

INGREDIENTS

- 2 cups pecans
- 1/3 tsp fine salt
- 2/3 cup raw cacao powder
- 1/2 cup coconut flour
- 1 1/2 cups pitted Medjool dates
- 1/4 cup butter or coconut oil, melted
- 1 tsp vanilla extract
- 1 cup freeze dried berries, optional
- 200g dark chocolate
- 2 tsp coconut oil

DIRECTIONS

1. Add pecans, salt, active cycle and coconut flour to a food processor and blend until fine.
2. Add dates, butter/oil and vanilla until a moist dough forms. Test the mixture with your hand-
3. it should hold its shape well when squeezed into a ball, but not stick to your hands. If its too dry add extra dates, and if too wet add extra coconut flour.
4. Add optional freeze dried berries and pulse through until combined (big chunks of berries are ideal).
5. Press dough into a lined 20 cm, round springform tin. Use a spoon to really press down hard and compress everything. Now release the spring from the tin and then remove your disc of brownie. Use a large knife to cut the disc into 12 tree shapes (cut like you would a pizza) then insert a popsicle stick into each. Set in the freezer for 2 hours+.
6. After 2 hours melt the chocolate and oil either in a heat proof bowl double-boiler style, or in the microwave. Remove Christmas tree pops from the freezer and dip into the melted chocolate. Top with optional crushed freeze dried berries, or anything else you like. Store in an airtight container in the fridge.

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MAKES: 8

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