



www.savorydiscovery.com

No-Bake Brownies

Introduction

No-bake brownies are a delectable treat that can satisfy your chocolate cravings without the

need for an oven. This recipe is not only quick and easy but also versatile, allowing you to customize it to your taste. With a rich, fudgy texture and a chocolate flavor that's hard to resist, these no-bake brownies are perfect for any occasion.

Detailed Ingredients with measures

- 1 cup of medjool dates, pitted
- 1 cup of walnuts
- 1/2 cup of cocoa powder
- 1/4 teaspoon of salt
- 1/4 cup of maple syrup
- 1 teaspoon of vanilla extract
- 1/2 cup of almond flour

Prep Time

15 minutes

Cook Time, Total Time, Yield

- Cook Time: 0 minutes
- Total Time: 15 minutes
- Yield: 16 bites



No-Bake Brownies

Detailed Directions and Instructions

Prepare the Base

Start by gathering all the necessary ingredients. In a food processor, combine the nuts, dates, cocoa powder, and a pinch of salt. Blend until the mixture is finely chopped and starts to clump together.

Press into the Pan

Line a square baking dish with parchment paper. Transfer the blended mixture to the prepared dish and press it down firmly with your hands or a spatula to create an even layer.

Make the Chocolate Topping

In a small saucepan, melt the coconut oil over low heat. Once melted, remove it from the heat and mix in maple syrup, cocoa powder, and vanilla extract until smooth.

Spread the Topping

Pour the chocolate mixture over the pressed base in the baking dish, spreading it evenly with a spatula.

Chill to Set

Refrigerate the brownies for at least 2-3 hours or until set. Once firm, remove from the dish using the parchment paper and cut into squares.

Serve and Enjoy

Serve the brownies chilled or at room temperature. Enjoy your delicious no-bake brownies!

Notes

Ingredient Substitutions

You can use different nuts such as almonds or pecans according to your preference. Alternatively, use almond or peanut butter in place of nuts for a different flavor profile.

Storage Suggestions

Store the no-bake brownies in an airtight container in the refrigerator for up to a week, or

freeze for longer shelf life.

Increase Decadence

For added texture and flavor, you can fold in dark chocolate chips or shredded coconut into the base mixture before pressing it into the pan.

Custom Sweetness

Feel free to adjust the sweetness by adding more or less maple syrup based on your preference.



www.savorydiscovery.com

No-Bake Brownies

Cook techniques

Click next page below