



# Sugar Free Vegan Brownie Bites

## Ingredients:

- 200grms almonds
- 300grms pitted dates
- 2 tablespoons crunchy peanut
- 2 tablespoons cocoa powder

## For the topping

- 2 tables spoons peanut butter
- 150grms 72% dark chocolate,  
melted

## Notes:

Best enjoyed when shared.  
Contains nuts.

- Whizz the almonds in a food processor until flour like consistency
- Add the dates, peanut butter and cocoa powder
- Whizz until the ingredients draw together. You might want to add a little plant milk if the mixture is too dry.
- Turn out on to a baking tray and push the mixture down to form a solid layer.
- Melt the chocolate in a bowl over hot water
- Spread the tin layer of peanut butter over the base then top with the melted chocolate. Refridgerate until set.