



No Bake Date Peppermint Brownies

Ingredients

For the "brownies":

16 large California dates (about 300g or 2 1/3 cups)
1/2 cup (120g) toasted pecans
1/2 cup (120g) toasted pistachios
2/3 cup (75g) rolled oats
1/4 cup cocoa powder
1 1/2 tablespoons coconut oil
2 teaspoons milk
Pinch of kosher salt

Ganache topping:

1/2 cup heavy cream
1 3-ounce bar of dark chocolate, finely chopped
3/4 teaspoon peppermint extract
3 candy canes, crushed into little pieces

Directions

- 1) Place dates in a medium bowl, cover with boiling hot water, and allow to sit for 10 minutes. Drain and set aside.
- 2) Process pecans, pistachios, oats, cocoa powder and a big pinch of salt in a food processor until you get a fine crumb. Tap out the mixture into a bowl.
- 3) Drop drained dates, coconut oil, milk and a pinch of salt into the food processor bowl. Process until a jammy paste forms. Now add the nut mixture and process until well combined.
- 4) Line a brownie tin with a sling of parchment paper. Scrape the date and nut mixture into the tin and level out with your spatula. Pop into the freezer while you make the ganache topping.
- 5) Bring heavy cream to a boil in a small saucepan. Place chocolate in a small heat-resistant measuring cup. Pour hot cream over the hot chocolate, cover with plastic wrap and allow to sit for 5 minutes.
- 6) Whisk chocolate and cream together, then whisk in the peppermint extract along with a pinch of salt.
- 7) Pull brownies out of the freezer. Pour chocolate mixture over the top, and level out with a spatula. Sprinkle with crush candy canes and freeze for 30 minutes until set. Cut into little squares and serve! Store in the fridge.