



## Fudgy Date Brownies

Not overly sweet, but rich and decadent these Fudgy Date Brownies are just the ticket for an afternoon treat that won't spoil dinner. Date paste is the only sweetener in the actual brownie, with just a little raw honey in the glaze and a sprinkle of sea salt on top mmmmm good!

### Ingredients

1 1/2 cups pitted dates

1 cup hot water

3/4 cup unsalted butter\* softened (1 1/2 sticks)

2 cold eggs

1 teaspoon vanilla extract

3/4 cup cocoa powder

1/2 cup plus 2 tablespoons all purpose flour

Sea salt for sprinkling

For the glaze:

3 tablespoons cocoa powder

3 tablespoons honey or other natural syrup-type sweetener

1 tablespoon melted butter or coconut oil

1/4 tsp pure vanilla extract

### Instructions

Grease or line an 8x8 baking pan. Preheat oven to 350F.

In a food processor or blender, puree the dates and hot water until smooth. Measure out a cup of the paste (mine yielded exactly a cup,) and transfer to a large bowl with the butter.

Cream the butter and date paste until smooth.

Add the eggs, one at a time and vanilla extract, mixing until fluffy and smooth.

Add the cocoa and flour, and mix on low until well combined.

Spread batter into prepared pan, smoothing with the back of a spoon. Sprinkle a little sea salt on top.

Bake for 18-23 minutes, or until edges are set. Allow pan to cool while you prepare the glaze.

Whisk together the butter, honey and cocoa powder. Add vanilla and whisk until smooth. If the glaze seems a little runny- add a dash more of cocoa powder. If it seems too thick- you can add a splash of milk. Drizzle over the brownies and sprinkle with more sea salt.

Brownies will last for up to a week in a sealed container in the fridge.