



PREP: 25 min
COOK:
SERVES: 16

No-Bake Choc Peppermint Brownies

We all know just how well chocolate and peppermint perfectly combine and complement each other! This no-bake, vegan choc peppermint brownie recipe is packed with nutritious ingredients for the perfect balance of naughty and nice. A big thank you to the lovely Jade from Panaceas Pantry for developing this recipe for us! "Nothing speaks louder to me at Christmas time than chocolate and peppermint- it would have to be my favourite combination of dessert flavours, especially come December! This brownie is grain-free, gluten free and of course dairy-free, and it really is a favourite recipe of mine. It is fudge, decadent, and so delicious- and it is very tried and tested."

Ingredients

Brownies

2 cups (220g) raw pecans*
2/3 cup (65g) Dutch pressed cocoa (or good quality cacao)
½ cup (50g) almond meal*
½ tsp salt
½ cup (240g/approx 12 large) Medjool dates, pitted

Method

STEP 1

Line a small square or rectangle baking tray with baking paper, and set aside. I use a 15cm square tin, but larger (20cm) will work just fine.

STEP 2

Add pecans, cacao, salt and almond meal to a high-speed food processor. Process until a coarse flour is formed (a few chunks are ok, but the finer the nuts are, the better).

STEP 3

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Ingredients

¼ cup (78g) Queen Pure Maple Syrup

1 tsp Queen Finest Vanilla Extract
Madagascar

1 tsp Queen Natural Peppermint
Extract

2 candy canes, finely crushed
(optional)

Ganache Topping

150g good quality dark chocolate

½ cup + 1 tbsp (120g) full fat coconut
cream

Method

With the food processor running, add dates, then drizzle in Maple Syrup, Peppermint and Vanilla. At this point, you should have a large dough ball that holds together very well. If the mixture is too dry (because the dates were perhaps too dry) add a little more Maple Syrup.

STEP 4

Add crushed candy canes, if using, and pulse through. Transfer the mix to the prepared tin, and press firmly to create an even base. Set aside.

STEP 5

To make the ganache, chop the chocolate into very small pieces. This can be done with a knife, or I prefer to pulse it all in a clean food processor, so it's very fine. Transfer to a large, clean glass or metal bowl.

STEP 6

Add coconut cream to a saucepan, and heat until just before boiling point. Pour immediately over the chocolate, and allow to sit for 2 minutes before whisking together to form a silky ganache. Pour ganache onto of brownie base, then set in the fridge.

STEP 7

To serve, slice into desired serving sizes, and add optional candy cane chunks. Store in an air-tight container in the fridge (up to 2 weeks) or freezer (for 2 months).

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