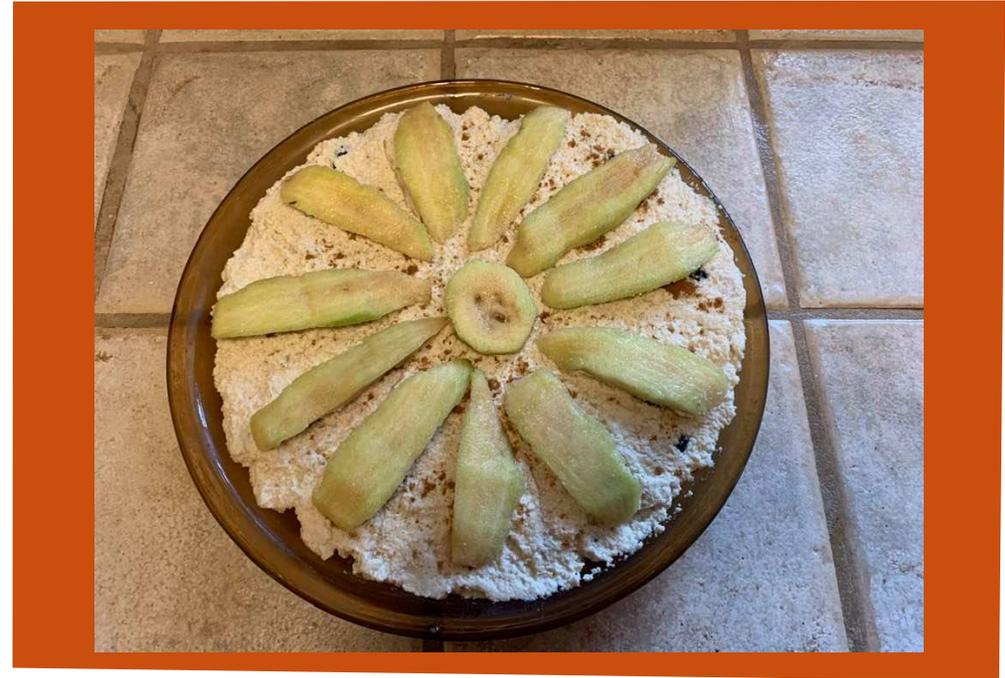


Blueberry Cacao Cream Pie

Ingredients

4 cups walnuts
2/3 cup raisins
2/3 cup pitted dates
2/3 cup cacao powder
1 tablespoon cinnamon
2 teaspoons vanilla extract
2 teaspoons ground star anise
Pinch of sea salt
2 tablespoons water
1-2 cups blueberries
1 cup cashews
Teaspoon vanilla extract



Directions

Process walnut in food processor. Be careful not to over-process or else too much oil will be released.

Add raisins and dates and process until combined.

Add cacao powder and spices. Process until sticky and slight crumbly.

Transfer to a large bowl. Add water and mix well by hand.

Layer organic blueberries on the bottom adding cacao dough as next layer.

Process cup of cashews with vanilla extract and layer on top of dough.

Sprinkle cinnamon on top and add sliced banana or pineapple guava (shown)

Cacao is a super food containing magnesium, antioxidants, and iron. But most chocolate bars (yes, even dark chocolate) are packed with added sugar. These decadent truffles balance cacao's rich flavor with a hint of spice and touch of natural sweetness.