

## Holiday Treats

Fall 2024

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# Pinecone Brownies

**Serves** 12    **Time** 1 hour    **Vegetarian, can be vegan**    **Common Allergens** Tree nuts, check chocolate label

Recipe adapted from [Minimalist Baker](#) and [Colorful Superfoodie](#)

## Ingredients

- ½ cup raw walnuts
- ½ cup raw almonds
- 1 ¼ cups medjool dates, pitted (~12 dates or 8 oz.)
- ¼ cup + 2 tablespoons cocoa powder
- Pinch salt
- ½ cup toasted sliced almonds
- 5 ounces chocolate chunks or chocolate bar, chopped
- 1 teaspoon coconut oil
- Powdered sugar for garnish



## Instructions

1. In a food processor, pulse walnuts and almonds until finely ground. Add cocoa powder and salt and pulse to combine. Transfer to a bowl and set aside.
2. Add the dates to the food processor and process until small bits remain. Remove and set aside.
3. Add the nut and cocoa mixture back into the food processor and while processing, drop small handfuls of date pieces through the spout.
4. Process until a dough consistency is achieved, adding more dates if the mixture does not hold together when squeezed in your hand.
5. Line a baking sheet with parchment paper or a silicone baking mat.
6. Roll brownie dough into 12 cone shapes. Carefully press sliced almonds into the brownies to resemble pinecones. Place onto the lined baking sheet and put them in the freezer for 30 minutes.
7. Melt the chocolate chunks with the coconut oil in a microwave safe bowl by heating for 30 second increments in the microwave until melted (or use a double boiler). If the chocolate is still too thick to pour, add more coconut oil, 1 teaspoon at a time, until pourable.
8. Take the brownies out of the freezer and use a fork to dip each one in the melted chocolate. Use a spoon to spoon more chocolate over the brownie. Over the bowl of chocolate, shake the fork with the brownie on it to distribute the chocolate and shake off the excess. Place back onto the lined baking sheet to set, putting them in the freezer to speed up the process of you'd like.
9. Once set, sprinkle with powdered sugar and serve.

## Notes

- If you use chocolate chips, you may need extra coconut oil to make chocolate thin enough to pour. It can work but won't harden as well and will melt more easily in your hands. Use bar/baking chocolate if possible.
- For a simpler treat, roll the nut/date mixture into balls and enjoy as a snack (skip the sliced almonds and chocolate coating). Alternatively, take it one step further and dip the balls in melted chocolate.
- Substitute other nuts if you'd like. For example, you can use 1 cup of walnut instead of ½ cup each of walnuts and almonds. You could also substitute ½ cup cashews for the walnuts or almonds.

Recipe from [Holiday Treats, Fall 2024](#)