

## Chocolate Chewies

*These are just like the lemon chewies, only this recipe is designed for the chocolate lover - me! These are a huge hit every time I make them - even non-raw skeptics like these..*

*Makes about 4 dozen*

### Ingredients:

2 C cashews, soaked in water for about 4 hours

3/4 C raisins

1/4-1/2 C agave nectar

1/4 C raw honey

2 C dried shredded coconut (unsweetened and unpreserved)

1/4 t vanilla

3 T raw cacao powder or carob powder

dash of cinnamon

dash of sea salt



### Preparation:

Drain and rinse cashews. Place all ingredients in a food processor and blend until smooth. Spoon out (about 1 1/2 T. each) onto mesh dehydrator sheets. I use an icing piping gun to make the shapes of little "stars" but you can use a simple spoon.

Dehydrate at 115 degrees for 8-10 hours or until the texture you desire is reached.

This recipe is from The Raw Table

Complements of Spirit Touch Living Light Center

<http://www.spiritouch.com>