

Nut Crumble Cookies

*These are a nice crunch and crumble cookie. My kids absolutely love them.
Makes about 32*

Ingredients:

1 small tart green apple, peeled and cored
1 C almond, chopped
1 C pecans, chopped
1/4 C dried shredded coconut (unsweetened and unpreserved)
1/2 C dates, pitted and soaked in water for about 2 hours
1/2 C sulphite-free raisins, soaked in water for about 2 hours
1/2 C dark agave nectar
2 T raw almond butter
1/2 t vanilla
Juice of 1 lemon
1 t cinnamon
1/2 t cardamom
dash of sea salt

Preparation:

Drain the dates and raisins. Place all ingredients, save the nuts and coconut, in a food processor and blend until smooth and creamy. Combine with nuts and stir until well combined.



Spoon out into cookie shapes on a mesh dehydrator screen. Dehydrate at 115 degrees for 16 hours or until the texture and crunch you desire is reached.

This recipe is from The Raw Table

Complements of Spirit Touch Living Light Center

<http://www.spiritouch.com>