

## CASHEW COOKIE “LARABARS”

- 1 cup medjool dates, pitted
- 1 cup raw cashews
- 1 Tbsp peanut butter (freshly ground is good in this!)
  
- Combine all ingredients in food processor and mix until it all sticks together and is blended/chopped thoroughly.
  
- Put date mixture in a wax paper lined 9x9 pan. Press firmly and evenly.
  
- Let stand in fridge for an hour or so and then cut into bars.
  
- Bars can be kept at room temperature or refrigerated.