



## Jogger's "Raw" Chocolate Peanut Butter Fudgies

### **Buy It:**

- 1 Cup Agave Nectar
- 1/4 Cup Honey
- 3 Medjool Dates, spun in food processor
- 1/2-1 Cup Raw Cocoa Powder (to taste)
- 1 Cup Peanut Butter
- 1 Tablespoon Coconut Butter
- 1 Cup Milled Flax
- 2-3 Cups Oats (your choice)



### **Do It:**

Combine all ingredients.

Do not taste test. Taste testing is bad. I never taste test.

Form batter into round balls (or any other shape you'd like), and place on food dehydrator trays<sup>1</sup>. Dehydrate at 105 degrees for 7-8 hours<sup>2</sup>.

<sup>1</sup> If you don't have a dehydrator, you can also make these in your oven. Set your oven on the lowest temperature possible, and you can even leave the door open. Allow to stay in oven for 2-4 hours, or until macaroons are firm to the touch.

<sup>2</sup> I dehydrated mine for 7 hours.