

Recipe: Date Brownie

Prep Time: 20 mins

Cook Time: 35 mins

Total Time: 55 minutes

Ingredients

- 30 (1 pack) graham crackers, crushed
- 1/3 cup butter, melted
- 1 can coconut cream (can substitute sweetened condensed milk)
- 3 eggs
- 1.5 tablespoons Vanilla
- 1 cup chopped walnuts
- 1 cup chopped dates



Directions

Step 1

- Preheat oven to 350 degrees. Grease 9 x 13 inch pan.

Step 2

- Mix graham cracker crumbs with melted butter in a bowl. Press into the bottom of the prepared pan to make a pie crust.

Step 3

- Beat coconut cream, eggs and vanilla together in a bowl. Fold walnuts and dates into the mixture with a spatula. Pour into prepared pie crust.

Step 4

- Bake in the preheated oven until a toothpick inserted into the center comes out clean; about 35 minutes. Cut into bars while still warm.

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