

CHOCOLATE TORT

1½ c. raw walnuts
Pinch sea salt
12 pitted dates
1/3 c. carob powder
½ t. vanilla
2 t. water
½ c. fresh raspberries for garnish

Process walnuts and sea salt. Add dates, vanilla, carob and water. Process until dates and nuts are fine. Press into pie pan to form, then remove by running knife around edges, inverting over plate. If needed, start an air pocket by running knife up along side pan. Be patient, it sometimes takes a few minutes to completely turn loose. Garnish with raspberries or use cheesecake topping.