

## **Knockoff Larabar Cashew Bars**

*By 100 Days of Real Food, Fast & Fabulous*

Yields: 12 bars

1 cup dried pitted dates

1 cup cashews (raw cashews or lightly salted cashews from Trader Joes)

¼ cup all natural peanut butter (Smuckers Natural)

1. Combine all ingredients + 1 tablespoon of water in food processor until sticky.
2. Add more water if necessary to help mixture come together (go easy on adding water or it'll be too mushy)
3. Form mixture into one big clump
4. Mash it down on a wax paper covered cutting board. Use wax paper on top of mixture to prevent sticking to your hands!
5. Form a flat rectangle
6. Refrigerate, then cut into squares
7. Store in fridge for 2 weeks (if they last that long!)