

ALMOND HALVAH

Makes between 20 and 24 pieces

- 1 1/2 cup almonds
- 1/2 cup creamy and raw sesame tahini (MaraNatha or other good brand)
- 3 tablespoons raw honey
- 1 teaspoon vanilla extract
- 1 tablespoon plus 1 teaspoon raw carob powder (optional)

In a food processor, place almonds and process until finely ground. Add the tahini, honey, vanilla and process thoroughly. Place 1/2 of the mixture aside. Add the carob to the remainder and process.

Press the plain mixture onto a pan until it is 1/4" thick (don't worry about filling the pan, just press the mixture to the correct thickness). Pat the carob mixture between your hands until it is approximately the same thickness. Place the carob mixture over the plain mixture. Press the two mixtures together to make a 1/2-inch thick, two-colored slab of halvah.

Chill the halvah in the refrigerator for 1 hour or more then cut it into bite-sized pieces and roll into little balls.

(From Nomi Shannon's book: The Raw Gourmet)