

Cranberry Pistachio Orange Lärabar

<http://userealbutter.com/2013/12/29/cranberry-pistachio-larabar-recipe/>

- 1 1/2 cups dried Medjool dates, pitted
- 1 1/2 cups dried cranberries
- 2 cups raw unsalted shelled pistachios
- 1 orange, grated zest of

Place the dried dates and dried cranberries in a food processor and pulse until paste-like. Empty the dried fruit into a large mixing bowl. Pour the pistachios into the same food processor (no need to clean it, yay!) and pulse until coarsely chopped. Leave some large pieces of pistachios if you like a more crunchy texture. Empty the pistachios into the mixing bowl with the dried fruit. Add the grated orange zest. Mix well (your hand works best) and press into an 8×8-inch baking pan or two mini loaf pans. Place in the freezer for at least an hour. When the mixture is frozen, remove the contents from the pan (you may need to loosen it along the sides with a dull knife or thin metal spatula). Carefully slice the frozen block into desired shapes and sizes. Store in an airtight container in the freezer or refrigerator. Makes about 20 2×3.5-inch bars.