



Makes 16 2-inch squares
Cook Time: 1 hours 30 minutes

INGREDIENTS:

CRUMBLE

2 cups dates or date paste
1½ cups whole grain bread crumbs
2 teaspoons pure vanilla extract
2 pinches sea salt

CREAM LAYER

2 pounds unpeeled sweet potatoes, baked until tender (about 3 cups mashed)
3-4 tablespoons pure cane sugar
1½ tablespoons lemon zest
1 tablespoon pure vanilla extract
2 cups mixed fresh berries, plus more for garnish

Hidden Berry Dessert Squares

This vegan, no-bake variation on lemon bars is made with a fluffy sweet potato filling that sets over a layer of 'hidden' fresh berries. A date-sweetened crumble is used for both the crust and for a sweet, slightly crunchy garnish.

<https://www.youtube.com/watch?v=4MliK0NJ2fc>

By Darshana Thacker Wendel

- 1 Place the dates in the bowl of a food processor, and pulse to break into small bits. Add the bread crumbs, vanilla, and salt, and pulse to the texture of coarse sand.
- 2 Reserve ¼ cup of the crumble for topping, and press the rest of it into the bottom of an 8-inch square baking dish. Press down to make an even, compact base layer. Transfer dish to refrigerator to chill for 20 to 30 minutes.
- 3 Scoop the interior of the sweet potatoes into the bowl of a food processor, and discard potato skins. Add sugar, lemon zest, and vanilla to the sweet potato. Purée to a smooth, creamy texture.
- 4 Remove the baking dish from the refrigerator, and spread a layer of fresh berries over the base layer. Cover the berries evenly with all of the sweet potato puree, and smooth the top with a spatula. Sprinkle the reserved crumble on top.
- 5 Refrigerate for at least 30 minutes, or until ready to serve. To serve, cut into 16 squares, and garnish with fresh berries.