



CACAO WONDER BALLS

 GF, VGN, RSF  20 mins  Makes about 28 balls



Ingredients

- *2½ cups pitted dates*
- *1 cup natural almonds*
- *½ a cup raw cashews*
- *½ a cup pecans or walnuts*
- *5 heaped tbs cacao powder*
- *2 tbs chia seeds*
- *⅓ cup shredded coconut*
- *A tsp cinnamon*
- *½ a cup goji berries*
- *Extra cacao for rolling*



Method

1. *Add the almonds, cashews, pecans/walnuts, coconut and chia seeds into a food processor.*
2. *Whizz until they are a rough crumb texture.*
3. *Now add in the dates, cacao and cinnamon and whizz until the dates are mixed through.*
4. *Next add in the goji berries and pulse for a few seconds until just mixed through. (The mixture should still be crumbly but will come together nicely when pressed in your hands)*
5. *Take a large tablespoon of the mixture and press and mould into a ball.*
6. *Roll in extra cacao powder or keep as they are.*
7. *Store in an airtight container in the fridge. 3pm snack attack... take that!*

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