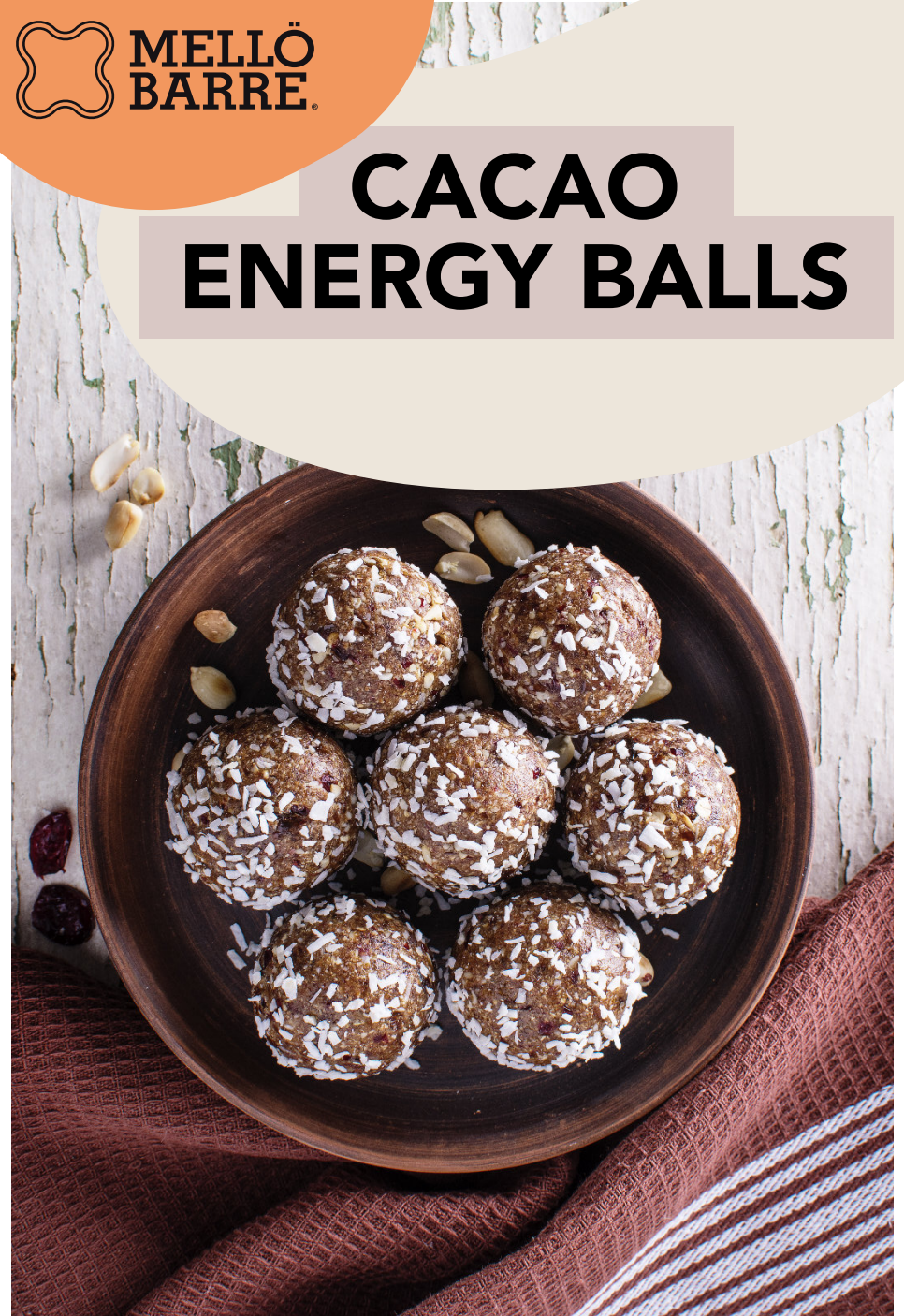




CACAO ENERGY BALLS



CACAO ENERGY BALLS

GLUTEN FREE, DAIRY FREE, VEGAN MAKES 8 - 10

INGREDIENTS:

1 CUP DATES

1 CUP NATURAL ALMONDS

1/4 CUP SUNFLOWER SEEDS

1/4 PUMPKIN SEEDS

1/4 CUP COCONUT OIL

3 TSP RAW ORGANIC CACAO

2 TBS NUT BUTTER (ALMOND BUTTER OR ABC BUTTER)

1/2 CUP DESICCATED COCONUT / GRIND ALMONDS / COCOA POWDER (FOR COATING)

METHOD:

BLEND DATES AND NATURAL ALMONDS FOR 30 SECONDS IN A HIGH-POWER BLENDER.

ADD SUNFLOWER SEEDS, PUMPKIN SEEDS, COCONUT OIL, COCOA POWER AND YOUR CHOICE OF NUT BUTTER AND BLEND FOR A FURTHER 40 SECONDS, UNTIL COMBINE.

REMOVE MIXTURE FROM BLENDER AND ROLL INTO MEDIUM SIZE BALLS, COAT WITH YOUR CHOICE OF GRIND ALMONDS, DEDICATED COCONUT, OR COCOA POWER.

REFRIGERATE IN AN AIRTIGHT CONTAINER FOR 4 - 7 DAYS.
