



Choc Cherry Coconut Bliss Balls

Ingredients:

- 1 cup (135 grams) Almond Pulp / Meal (I use the pulp left from making Almond Milk)
- ¼ cup (30 grams) Raw Cacao Powder
- 10 Medjool Dates (pitted)
- 1 cup (80 grams) shredded or desiccated coconut (plus extra for rolling in after)
- 1 cup (160 grams) pitted cherries
- 1 tablespoon (15 grams) Chia Seeds
- 1 tablespoon (15 grams) Linseeds
- 1 tablespoon (30 grams) Sunflower Seeds
- 1 tablespoon (15 grams) Sesame Seeds
- 1 teaspoon Vanilla Essence
- 4 tablespoons (50 grams) Coconut Oil

Method:

In either your Thermomix or a food processor (if doing in a food processor might need to do in two batches), blitz all the ingredients together until well combined and the mixture sticks together.

Roll them into balls (whatever size you like) and then roll the balls in some desiccated or shredded coconut.

Place them on a plate or in a glass Pyrex dish and put in the fridge to set for 1 hour.

Perfect sweet treat.