

# Sacred Chocolate & PEANUT BUTTER Bliss Balls

## Ingredients

- 12 Medjool dates, pitted
- 200g raw or roasted almonds
- 2 tbsp 100% natural peanut butter
- 1 tbsp ceremonial grade cacao
- 1-2 tbsp coconut oil, if needed
- Extra almonds blended for rolling

## Method

1. Cover dates in hot water for 5 mins
2. Place all of the ingredients into a food processor and blend until a dough begins to form. Pre blend nuts if wanting a smoother texture.
3. Using your hands, roll tablespoonfuls of the mixture into snack-sized balls.
4. Pour the crushed almonds into a bowl and roll the balls in the nuts to coat.
5. Store in an air tight container in fridge and enjoy!

