



ALLERGIES:

No grains
No dairy
No eggs
No gluten
No nuts

Prep time: 20 mins

Cook time: Nil

Refrigeration time: 1 hour

Serves: 24 balls

INGREDIENTS

- 250g dried cranberries
- 10 medjool dates, pitted
- 1 tbsp cacao powder
- 150g shredded coconut
- 1 tbsp maca powder
- 1 tbsp rice malt syrup

METHOD

- Place all ingredients into blender, and blitz mixture until it clumps together.
- Squeeze and roll mixture into walnut size balls and refrigerate.
- Store for 1 week in refrigerator in an airtight container.

RAW CRANBERRY CHOCOLATE BALLS

