



ALLERGIES:

No grains
No dairy
No eggs
No gluten
Low disaccharides

Prep time: 20 mins

Cook time: Nil

Makes: 30-40

CHOCOLATE CHRISTMAS BALLS



INGREDIENTS

- 1 ½ cups almond meal
- 50 mls Jägermeister (or other liquor)
- ⅓ cup coconut oil
- 3 tbsp cacao powder
- 2 tbsp rice malt syrup
- ½ cup raisins
- 1 tsp peppermint essence
- ½ cup desiccated coconut (unsweetened)
- lg pinch pink rock salt
- extra coconut for rolling in

METHOD

- Place all ingredients into a food processor and process until thick and smooth.
- Roll into balls, marble to walnut sized.
- Roll the balls into the extra coconut and place onto a plate.
- Cover and refrigerate.
- Serve chilled for best texture.

NOTE: The alcohol can be omitted, and only use 1 cup of almond meal, OR replace the liquor with orange juice.