



RAW HAZELNUT BALLS

ALLERGIES:

No grains
No dairy
No eggs
No gluten

Prep time: 15 mins

Cook time: Nil

Makes: 25 balls



INGREDIENTS

- 110g hazelnuts
- 250g almond meal
- 250g pitted medjool dates
- 1/3 cup coconut oil, melted
- 1/4 tp pink rock salt
- 1 tsp vanilla extract
- 50g cacao powder
- 10g maca powder

METHOD

- Place hazelnut into food processor (I use my Thermomix), and pulse until roughly chopped.
- Add all other ingredients and pulse / burst until crumbly looking.
- Scoop tablespoons of mixture into balls with your hands, if not holding together add a little more oil.
- Store in the fridge or I prefer freezer, Enjoy!