DATE ENERGY BALLS

Makes 8 NUTRITIONAL INFORMATION:

Dairy free, gluten free



Kcal: 128 Protein: 3g Carbohydrate: 11g Fat: 8g



INGREDIENTS

100g Cashew Nuts

80g Pitted dates, chopped30g Desiccated coconut

COOKING TIME: 20 minutes

METHOD:

- Add the cashews and chopped dates in to a food processor, blitz until this can be pressed together easily. You may need to add 1-2 tsp of water to help this to bind together.
- Put the coconut in a small bowl or on a plate. Form the date mixture in to 8 balls, it's roughly a heaped teaspoon of mixture for 1 ball. Roll the balls in the coconut.
- Chill in the fridge & serve.

These can be kept in the fridge in an airtight container for 2-3 days.