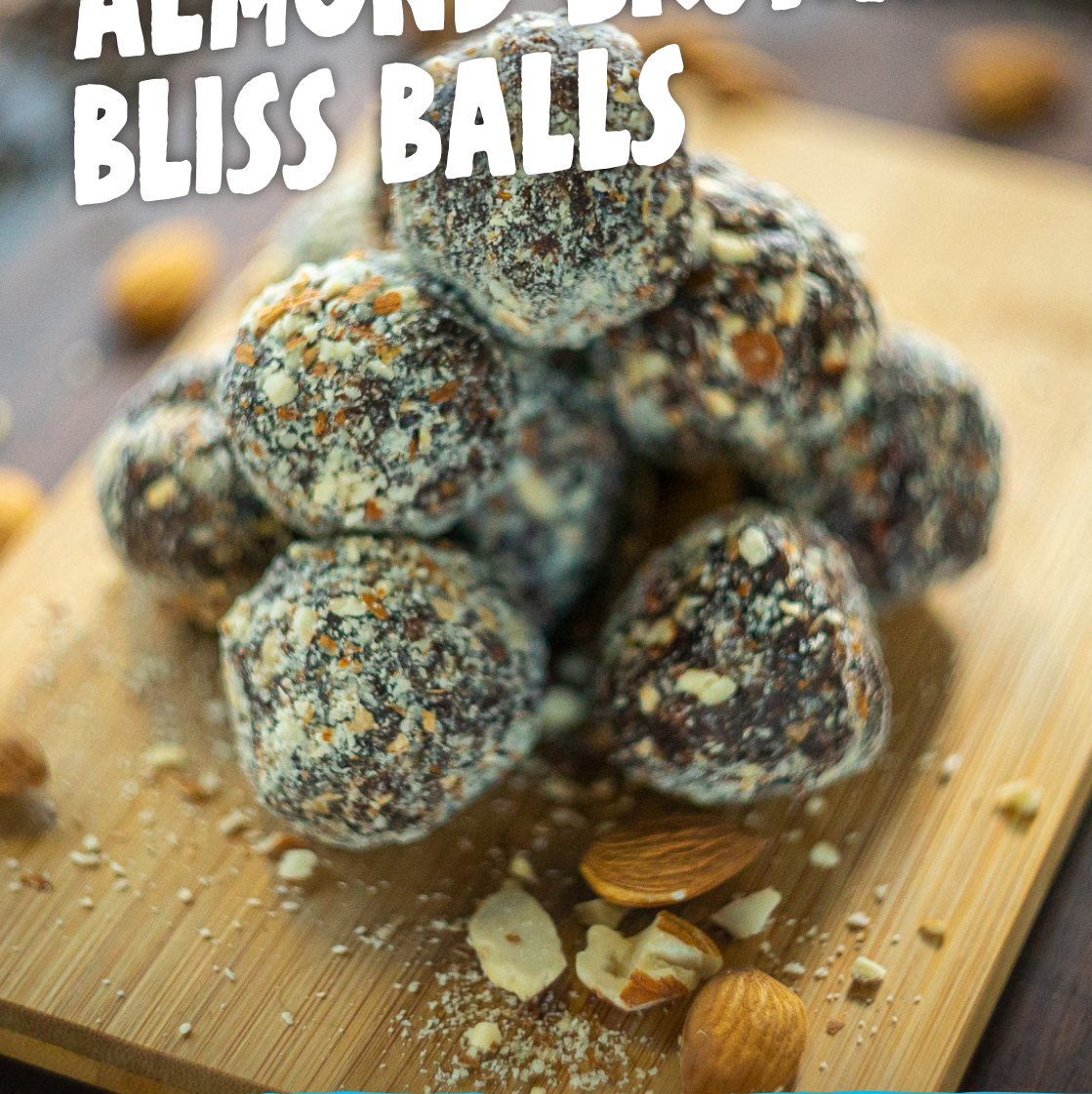


ALMOND BROWNIE BLISS BALLS



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ALMOND BROWNIE BLISS BALLS

Ingredients:

- 1 ½ cup almonds
- ¾ cup rolled oats
- ¼ cup cacao powder
- 2 teaspoons vanilla extract
- 12 medjool dates pitted
- 40 grams cacao nibs
- 1 tablespoon almond oil

Directions:

1. Add 1/2 cup almonds to food processor. Process on medium speed to crush for coating bliss balls. Do not over process as you do not want almond meal. Pour into a small dish, set aside.
2. Add remaining 1 cup of almonds, oats, cacao, vanilla extract into a food processor, process on high speed for 20 seconds.
3. Scrape down sides of the bowl, add dates and cacao nibs and continue processing on full speed for another 20 seconds.
4. Again, scrape the sides of the bowl and add the almond oil, continue to process for a further 20-40 seconds or until mixture combines.
5. Form into bite-sized balls.
6. Roll each ball into crushed almonds.
7. Store in the fridge in an airtight container for up to 1 week.



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