

Organic Chocolate Balls with Cacao Nibs (No added Sugar)



INGREDIENTS

1 cup of roasted almonds

1/3 cup of Organic Cacao nibs (slow roasted, 12minutes on 150°C)

2 tablespoons Organic Cacao powder

2 tablespoons Ayam coconut milk

*(Tip: freeze the rest of coconut milk in ice block trays
it saves wasting the rest of the can)*

7 large Medjool dates

1/4 cup flaked almonds

METHOD

Process almonds and nibs in food processor

then add dates

and other ingredients until combined

roll tablespoons of mixture into balls

Toss into bowl with flaked almonds

chill before serving 1 hour aprox

keep in container in fridge



OrganicChocolate.net.au

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Gluten Free • Dairy Free • Egg Free • No added Sugar

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