

Chocolate Bliss Balls

Confession time. I have a slight addiction to white chocolate cliff bars! They are so good that I made this recipe as a healthier version of those and honestly these taste even better.

Prep:
10 minutes

Cook:
0 minutes

Ready In:
10 minutes

Servings:
15



Ingredients

1 cup oats
1/4 cup shredded coconut
20 medjool dates*
40g cacao butter, chopped*
1/4 cup macadamia nuts
1 tsp vanilla extract
1/4 tsp salt

Instructions

- 1** In your food processor add in your oats, coconut, dates, vanilla and salt and process until it starts to stick together (you should be able to form a ball with your hands).
- 2** Next add in your cacao butter and macadamia nuts and lightly process until combined.
- 3** Take out a small portion of the mixture (about 1/8 cup) and roll into a ball with your hands. Repeat until all the mix is gone. You can also roll the formed balls into additional coconut flakes or hemp seeds if you want. Store in the fridge for up to one week or in the freezer for 3 months.
- 4** Notes : If your dates are really dry, make sure to soak them for a few hours before hand and drain them before using. Cacao butter is what chocolate is made of, you can find it in most natural grocery stores or here is the kind I use on amazon <https://amzn.to/3fgiLej>