

# S u g a r - F r e e B r o w n i e B i t e s

**Yield: 2 dozen balls**

## **Ingredients:**

¼ cup toasted almonds  
pinch of salt  
1 cup pitted dates  
½ cup dried cherries, apricots or raisins  
1 cup toasted pumpkin seeds  
2 tablespoons cocoa powder  
2 tablespoons water  
¼ cup toasted coconut (optional)



- Step 1:** Using a food processor, finely chop the toasted almonds and add a pinch of salt. Remove almonds to a small bowl and add toasted coconut.
- Step 2:** Place the dates and cherries (or other dried fruit), water and cocoa powder into the bowl of the food processor. Pulse until mixture comes together in a ball. Carefully remove mixture to a bowl.
- Step 3:** Add pumpkin seeds and pulse until finely ground. Add to bowl with dried fruits and with your hands combine.
- Step 4:** Using a small scooper (like the kind used for chocolate truffles) portion out the balls, roll in your palm to smooth out and roll in the crushed almond-coconut mixture. Continue with all the mixture.
- Step 5:** Store in an airtight container in the fridge for up to 2 weeks. Yum!