

Chocolate Fruit Balls

Preparation Time: 20 min

Cooking Time: N/A

Servings: About 20 Balls

Ingredients

- 1 cup organic macadamia nuts
- ½ cup organic raisins
- ½ cup organic dates, pitted
- ½ cup organic dried apricots
- 2 tbsp organic cocoa powder
- 2 tbsp orange juice (if required)
- 1 cup organic grated desiccated coconut



Method

Place the nuts, apricots, dates, raisins and cocoa powder in the bowl of a food processor.

Pulse until the mixture is very finely chopped and sticky. It should just start coming together as a ball. You may need to add a little juice if your mixture isn't sticky enough.

Place the coconut into a large bowl.

Wet your hands and flick off excess water. Take one heaped tablespoon of the fruit mixture. Roll in your damp hands to form a ball and drop into the coconut. Roll the ball to coat in coconut and place in a storage jar. Repeat this process until you have used all the fruit mixture.

Refrigerate the chocolate balls until ready to serve.