



MORELLO CHERRY CHOCOLATE NUT BUTTER BITES

SERVES: PREP TIME: COOK TIME:

16 40M 0M

DAIRY FREE VEGAN VEGETARIAN

INGREDIENTS:

1/3 Cup Crofter's Organic Premium Morello Cherry Fruit Spread

1/4 Cup Melted Dark Chocolate

1 Tbsp Coconut Oil

1 3/4 Cups Rolled Oats

½ Cup Ground Flaxseed Meal

1 Tbsp Chia Seeds

1/4 Tsp Kosher Salt

1 Tsp Cinnamon

1/2 Cup Nut Butter

1 Tsp Vanilla Extract

DIRECTIONS:

- 1. Begin by melting the dark chocolate. Chop up the dark chocolate and then place it in a medium sized glass bowl with 1 Tbsp coconut oil. Place the bowl on top of a slightly larger boiling pot of water and stir until the chocolate has melted. Be careful, the bowl may get hot!
- 2. In a large mixing bowl, combine the rolled oats, ground flaxseed meal, chia seeds, salt, and cinnamon. Stir together using a whisk. Next, add in the nut butter, melted dark chocolate, Crofter's Organic Premium Morello Cherry Fruit Spread and vanilla extract. Mix together with a spatula or wooden spoon.
- 3. Place the bowl in the fridge to chill for 30 minutes. This will make the mixture easier to work with. Now using your hands, grab about 1 Tbsp of the oat mixture and roll it with your hands to form bite-sized balls. Keep repeating this until all of the oat mixture is used.
- **4.** Once done, store in an airtight container in your fridge. Enjoy anytime!