



SUPERFRUIT COCOA DATE BITES



SERVES: PREP TIME: COOK TIME:
 9 | 2H | 35M

DAIRY FREE GLUTEN FREE PALEO VEGAN VEGETARIAN

INGREDIENTS:

- 3 Tbsp Crofter's Organic Just Fruit Superfruit Fruit Spread
- 1 Cup Pitted Dates (Soaked)
- 1 Cup Raw Almonds
- ½ Cup Unsweetened Coconut Flakes (Divided)
- ¼ Cup Cocoa Powder
- 2 Tbsp Coconut Oil (Melted)
- 1 Tbsp Agave Sweetener (or honey non-vegan option)
- 2 Tbsp Chia Seeds

DIRECTIONS:

1. Place the pitted dates in a large bowl and fill with warm/hot water. Let soak for about 30-45 minutes (soaking the dates returns lost moisture to the fruit and makes them easier to work with).
2. In a food processor, combine the raw almonds, cocoa powder, and ¼ cup of the coconut flakes. Pulse the ingredients into a fine powder.
3. Next add the coconut oil, Crofter's Organic Just Fruit Superfruit Fruit Spread and the agave sweetener (or honey). Pulse again - the powder mixture will now begin to thicken.
4. Next, add ½ cup of the soaked, pitted dates and pulse until a dough like consistency is beginning to form. Add the remaining ½ cup soaked pitted dates and the chia seeds. Continue to pulse until a smooth dough texture forms.
5. Roll the mixture into bite-size balls with your hands and then roll each ball through a small bowl of the remaining ¼ cup of coconut flakes to coat them. Enjoy!