

Zesty Lime & Coconut Balls



This recipe is absolutely delicious. The combination of lime and coconut really make this a stand alone nut ball....and so, so easy to make.

Ingredients:

2 cups almond meal

2 cups desiccated coconut

2 teaspoons lime zest

2 teaspoons vanilla powder

dash of sea salt

Juice of 4 limes

1 ½ cups medjool dates (pitted)

Method:

1. Mix together all your dry ingredients along with the lime zest in a food processor.
2. Add the dates one by one whilst blending, then add the lime juice.
3. Adjust ingredients if you need to for consistency- you want them moist enough to stay together, but not too moist that they cannot hold shape.
4. Scoop out mix and roll into balls (30grams make a great bite size snack).

Inspiration:

The inspiration is endless when making nut balls. Try mixing up the flavours by using cashew nuts, walnuts or pecans, and substituting dates for dried apricots or sultanas.

Gluten Free | Dairy Free | Raw | Vegan | Vegetarian | Refined Sugar Free