

Power Balls

Time: 15 minutes (plus setting time)

Servings: 12-14 power balls

Level: Easy

Ingredients:

- o 3 large Medjool dates, pitted, use more if using the smaller ones
- o 3.5-ounce dark chocolate, melted and cooled (72-85% cacao)
- o 1 ½ cups almonds
- o ½ cup peanuts
- o 2 tablespoons almond butter
- o 2 tablespoons honey
- o 2 tablespoons cacao powder
- o 2 tablespoons Sukrin Brown Sugar substitute (erythritol)
- o ¼ teaspoon vanilla extract

Directions:

- 1) Line a rimmed baking sheet with parchment and set aside.
- 2) Place the **Medjool dates** in bowl and cover with some boiling water. Let soak for 10 minutes.
- 3) Rough chop the **chocolate** and place in a bowl. Microwave for 1 minute. Remove and stir. Pop back in for another 20 seconds and set sit for a few minutes, then stir until smooth. Set aside.
- 4) In a mini chopper, chop **almonds** and **peanuts**. Remove from mini chopper and place nuts in a large bowl.
- 5) Place the **dates** in the mini chopper along with **almond butter, honey, cacao powder, brown sugar substitute, and vanilla extract**. Pulse until smooth. Place in the bowl with the nuts and start mixing together.
- 6) Pour the **melted chocolate** into the bowl with the chopped nuts and either using a spatula or your hands, mix well. Take a taste at this point to see if you might need more honey or brown sugar substitute.
- 7) Place about 2 tablespoons of the mixture in your hand and roll into a ball. Place the balls on the lined baking sheet and place in the refrigerator to set for a couple of hours.
- 8) If you are in a rush, pop them in the freezer for 30 minutes!