

# Chocolate Orange Bliss Balls

**Prep Time:** 20 minutes

**Cooking Time:** 20 minutes

**Yields:** 20 balls

**Prep Notes:** none

**Category:** Desserts

**Source:** Adapted from FMTV

## The Ingredients

- 1 cup almonds 10 Medjool dates
- 1/2 cup hazelnut meal
- 1/4 cup raw cacao powder
- 1 teaspoon vanilla
- Juice & zest of one orange (replace zest with 2 drops Wild Orange essential oil)

Process almonds, dates, hazelnut meal, raw cacao, vanilla and orange juice until sticky crumble forms. Roll into balls.



## Chocolate Coating Ingredients

- 1/4 cup raw cacao
- 1/4 cup coconut oil 1 tbsp maple syrup
- Shredded unsweetened coconut

### Directions:

- Roll bliss balls in raw chocolate, sprinkle coconut on top.
- Place on a freezer safe tray. Freeze for 20 minutes.
- Store leftovers in refrigerator (if they last that long!)