

NO BAKE CHOCOLATE HAZELNUT BALLS

SERVES: 24 Hazelnut Balls

INGREDIENTS

1 ½ cups hazelnuts skins removed, divided
1 cup pitted dates
3 tablespoons unsweetened cocoa powder
3 tablespoons liquid honey
1 ½ cups rolled oats, divided.

METHOD

1. In a food processor, add 1 cup hazelnuts, dates, cocoa powder, honey, and 1 cup oats. Process until a smooth, pliable ball forms.
2. Transfer the ball to a bowl. Chop and fold in remaining ½ cup hazelnuts and ½ cup oats.
3. Roll into 1" balls. Store in an airtight container at room temperature for 2-3 days, in the fridge for 7 days, or freeze for 3-4 months.