

# TURMERIC SNACK BITES

## Recipe by A Saucy Kitchen

### Ingredients:

(makes 10-12 balls)

- ½ cup (70g) walnuts
- ½ cup (70g) unsweetened shredded coconut
- 1 cup (about 8 pitted) medjool dates, roughly chopped
- 1 teaspoon ground turmeric
- ½ teaspoon ground cinnamon
- 1 tablespoon unsweetened cocoa powder



### Instructions:

1. Add all of the ingredients to a high-speed blender or food processor, like a Vitamix for example, and pulse until the dates and walnuts are broken up into small pieces and the mixture sticks together. If your mixture is too dry add a couple more dates. You may need to stop to scrape the sides down occasionally.
2. Transfer the mixture to a small bowl for easier rolling. Scoop out 1 tablespoon of the mixture at a time and roll into little balls.
3. **Optional:** Roll the small balls in shredded coconut.
4. Store these in the fridge for up to a week.

