

Vegan Energy Balls with Masala Spice

Ingredients

- 1 cup raw pecan pieces
- 1/2 cup flaked or shredded coconut (unsweetened)
- 1/2 cup dates, pitted
- 1/2 cup dried cranberries
- 1 tablespoon coconut oil
- 1/2 teaspoon vanilla
- 1/4 teaspoon salt
- 1/2 teaspoon garam masala spice (optional)

Directions

Add pecans and coconut into a food processor and pulse until crumbled. Add remaining ingredients and pulse until well combined. Don't make it too smooth.

Roll into 12 ping-pong sized balls and place on a parchment lined sheet pan to firm up and cool in the fridge or freezer. Once chilled you can stack in a storage container or place in a ziplock bag, and continue storing in the fridge for up to 2 weeks, or freeze.

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