Vegan Energy Balls with Masala Spice

Ingredients

1 cup raw pecan pieces
½ cup flaked or shredded coconut (unsweetened)
½ cup dates, pitted
½ cup dried cranberries
1 tablespoon coconut oil
½ teaspoon vanilla
¼ teaspoon salt
½ 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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