

Chewy Cherry Charger Balls

1 cup raw almonds
1 cup dried, pitted cherries
1 cup raw almond butter
3 Tablespoon raw agave or raw honey
1 Tablespoon coconut oil
2 Tablespoons cacao nibs
1/2 teaspoon ground cinnamon
1/4 teaspoon cayenne pepper
pinch sea salt
shredded coconut (optional)

1. Grind almonds to medium texture in food processor or nut & seed grinder. Texture should be similar to very coarsely ground parmesan cheese.
2. Add all ingredients to bowl. Mix together using spoon or hands until a cohesive dough is formed.
3. Pinch off pieces and form into balls approximately 1 1/4 inches in diameter. Set aside. Coat with shredded coconut if desired.
4. For best flavor and consistency, allow to set for 24 hours. Store in tightly sealed container in fridge. Consume within 2-3 weeks.

Makes approximately 24 balls.