



CHOCOLATE AND ALMOND BLISS BOMBS

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Kids' Club Chef

Easy pEAsy No COOKiNG REquiREd

MAKES about 40

INGREdiENTS

2 cups unblanched toasted almonds
600g pitted dates
2 teaspoons vanilla extract
¼ cup good quality cocoa powder
2 tablespoons water
pinch of sea salt

EQUIPMENT

food processor
measuring spoons
measuring cups
bowl
rubber scraper
baking tray
teaspoon

METHoD

1. With a grown up to help you put the 2 cups of almonds into the food processor replace the lid and blitz till roughly chopped.
2. Add the dates, vanilla extract, cocoa powder and a pinch of sea salt. Process until combined.
3. Add the water and process again until mixture sticks together and can easily be rolled into a ball.
4. Turn off the food processor and remove the lid.
5. Scrape out the lovely chocolaty, sticky fruit mixture into a bowl.
6. Using your hands roll teaspoonfuls into balls and place on a non stick baking tray.
7. Refrigerate until firm.

THESE MAKE GREAT LUNCHBOX TREATS AND ARE FUN TO MAKE AS AN ALTERNATIVE TO EASTER EGGS!!!

vaRIATIONS

Try other types of dried fruit and nuts.

Roll the fruit balls in dessicated coconut or toasted seame seeds.

The flavour combos are endless and entirely up to your imagination!

fROM THE MARKET

Taronga Orchard Almonds

Breville