

## Chocolate Cashew Strawberry Bliss Balls

### THE GOODS

1 cup cashew butter  
1/2 cup coconut flour  
1/2 tsp vanilla extract  
1/2 cup freeze-dried strawberries  
2 T cocoa powder  
1 T coconut oil, melted

### THE METHOD:

Place freeze-dried strawberries in a blender or food processor, grind until a powder forms.

In a large bowl, combine cashew butter, coconut flour, and vanilla extract. Knead with your hands if the dough is too firm to mix with a wooden spoon. Portion out 1 1/2 tablespoon balls, place in the refrigerator for at least 1 hour to chill.

When you're ready to add chocolate topping, stir together cocoa powder and melted coconut oil. Drizzle over chilled bliss balls and place back in the refrigerator to firm.

Optionally sprinkle with extra freeze-dried strawberry powder for garnish.



SUE VAN RAES



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