

## Chocolate Coconut Energy Balls

Make your post- workout snack time easy with a batch of these easy coconut chocolate energy balls. These delicious energy balls are no bake, easy to make, and taste like an almond joy.

### INGREDIENTS

- 1 cup raw almonds
- 15 Medjool dates, pitted (1.5 cups)
- 1/2 cup unsweetened cocoa powder
- 1/3 cup unsweetened shredded coconut
- 1 teaspoon vanilla
- 1/4 cup mini chocolate chips



### INSTRUCTIONS

1. First, place almonds into a food processor and process on high until you've created a fine almond meal.\*
2. Add the rest of the ingredients to the food processor and process on high until everything is combined.\*\*
3. Next, scoop a heaping tablespoon of dough into your hands and roll into a ball. Roll the ball in optional shredded coconut and place on a baking sheet. Repeat until dough is gone.
4. Place baking sheet in the freezer for 10-15 minutes and then transfer balls to a freezer safe bag and store in the freezer.

### TIPS & NOTES

- \*Do not blend almond meal too long or it will turn into nut butter!

- \*\*You may need to add a few teaspoons of water to the mixture depending on how sticky your dates are.
- Store in the freezer for up to 3 months.

\* Recipe adapted from <https://fitfoodiefinds.com/>