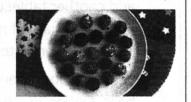
No-Bake Chocolate Peppermint Bliss Balls



Made with just a few simple ingredients, these No-Bake Chocolate

Peppermint Bliss Balls are a healthier way to satisfy your sweet tooth

Prep Time	Total Time
30 mins	30 mins

Course: Dessert, Snack Keyword: No-Bake Chocolate Peppermint Bliss Balls

Servings: 24 Calories: 65kcal

Equipment

food processor

Ingredients

- 1 cup (150 grams) raw cashews
- 1 cup (130 grams, or about 12-14) pitted medjool dates, softened
- ⅓ cup (35 grams) unsweetened cocoa powder
- ¼ ½ teaspoon peppermint extract depending on how strong of a peppermint flavor you
 want
- Pinch salt
- 1-3 tablespoons water

Optional for rolling:

- Shredded coconut
- Cocoa powder
- Crushed candy canes

Instructions

- 1. Cover a baking sheet or baking pan with parchment paper and set aside. If you plan on rolling your bliss balls, add your toppings to plates or shallow bowls and set aside.
- 2. Place cashews in a food processor and pulse until they form a sandy texture. The mixture should be coarser than flour.
- Next, add the medjool dates and pulse a few times until the dates are broken into small
 pieces. Add the cocoa powder, peppermint extract, salt, and 1 tablespoon of water. Pulse
 until well-combined. You may need to stop a few times to scrape down the sides of your
 food processor.

- 4. Using your fingers, grab some of the mixture and try to roll it into a ball. If it feels crumbly, add another tablespoon of water and pulse to combine. Repeat the ball test and add additional water if needed. The mixture should be moist and easily roll into a smooth ball. You don't want it to get too wet and sticky.
- 5. Once the consistency is just right, use a tablespoon to scoop the mixture and roll into balls. Option to roll bliss balls in cocoa powder, shredded coconut, or crushed candy canes. Place balls on the prepared baking sheet/pan. Freeze for 15 minutes and then serve. Store leftovers in an airtight container in the fridge for up to 2 weeks or in the freezer for up to 4 months.

Notes Nutrition

Serving size: 1 bliss ball | 65 Calories per Serving

3 grams fat (0.6 grams saturated), 0 mg cholesterol, 1 mg sodium, 10 grams carbs, 1.5 grams fiber, 7.8 grams sugar, and 2 grams protein

Note: nutrition facts are for the bites themselves without rolling them in coconut, cocoa powder, or candy canes.

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