
Coffee Hazelnut Bliss Balls

Cook Time: 0 min
Makes 12 balls

prep Time: 0 min

total Time: 0 min

servings: 0

Ingredients:

- 2 tablespoons sunflower seeds
- 1/4 cup oats
- 100g soft dates
- 1/2 cup hazelnut butter
- 1 tablespoon flax meal
- 1 tsp cinnamon
- 1/8 tsp salt
- 1-2 tsp powdered coffee (I used organic decaf Turkish)

Instructions:

1. In a food processor combine oats and sunflower seeds and process until ground.
2. Add the remaining ingredients and process until mixed well and the mixture comes together.
3. Pinch off rounded teaspoon sized pieces of the mixture and roll into balls, making about 12. Roll into any desired coatings such as cocoa powder, shredded coconut or ground nuts.