

CHOC-NUT BLISS BALLS



Makes 12



Prep Time 20 minutes



Cook Time 1 hour (recommended)



INGREDIENTS

- 1 cup (200g) dried apricots
- ½ cup (75g) dried sweetened cranberries
- 2 Tbsp Chia seeds
- 2 Tbsp cocoa
- ½ cup (85g) dark chocolate chunks
- 3 Tbsp **Eta Crunchy Peanut Butter**
- ½ - 1 tsp orange zest
- 3 Tbsp fresh orange juice
- ¼ cup desiccated coconut

METHOD

1. Put apricots, cranberries, chia seeds, cocoa, dark chocolate chunks, **Eta Crunchy Peanut Butter**, orange zest and juice into a food processor. Process enough until the fruit is finely minced and sticky. There will still be small pieces of chocolate.
2. Roll the mixture into small balls then roll each ball in coconut. Store in a container

in the refrigerator. These are best refrigerated for at least an hour before serving.

** This recipe is classified as Gluten Free. To the best of our knowledge, the ingredients used in this recipe including the Heinz Wattie's products do not contain any added cereals containing gluten or ingredients derived from cereals containing gluten. It is important to carefully read ingredient labels on food products because foods can sometimes be reformulated and the ingredients, allergens or nutrition information can sometimes change without notice.*