

## Cacao & Almond Superfood Balls

- 1 cup Almond Meal
- 1½ cups Desiccated Coconut
- 2 tbspsn [Chia Seeds](#), ground or whole
- 1 tbspn [Maqui Berry](#) powder
- ¼ cup LSA (or equivalent extra coconut, or other superfood)
- ¼ cup Pepitas (or equivalent extra coconut, or other superfood)
- ¼ cup [Cacao Crunch](#) or [Cacao Power](#) nibs
- ¼ cup Agave (or [Maple syrup](#) or Molasses)
- ¼ cup [Cacao powder](#)
- ½ cup [Extra Virgin Coconut Oil](#), warmed (not in the microwave)

Mix all ingredients together.

Squeeze/roll into balls about an inch in diameter, or whatever size you prefer.

Coat in coconut, cacao or almond meal, or nothing at all.

Refridgerate.

For variance try adding ¼ cup pre-soaked and drained [goji berries](#), or pumpkin seeds, or flax meal, or chopped walnuts, or [chia seeds](#), or [roasted sesame seeds](#), or 2 tablespoons of [maca](#) powder, or [pea protein](#) powder, or tahini paste - you could try including just about any of your superfood favourites. For extra moisture just add a little extra coconut oil. If necessary reduce the equivalent desiccated coconut to include additional ingredients. Or add extra coconut if it becomes too moist. These are even better when they're made exactly the way you like them!!

For extreme chocaholics, coat the balls in melted dark chocolate before refridgerating!

