

AUSTRALIAN NATIVE ENERGY BALLS



Native Ingredient Energy Bites

Servings: 8-10

Ingredients:

- 1 1/4 cup pitted dates
- 1/2 cup oats
- 1/2 cup raw almonds
- 1/4 cup shredded coconut
- 3 tbsp raw cacao
- 3 tbsp [Wattleseed](#)
- 1 tbsp [Cinnamon Myrtle](#)
- 1/4 tsp salt
- 2 tbsp almond milk
- 1 tbsp coconut oil

Description: Discover a nutritious and energy-packed snack, enriched with native ingredients. These homemade energy bites feature [Wattleseed](#) and [Cinnamon Myrtle](#), with a touch of cacao for a subtle chocolate flavour. Experiment with variations like [Davidson Plum](#) for tartness or Aniseed Myrtle for a sweeter licorice note.

Method:

1. In a food processor, combine all ingredients except almond milk and coconut oil. Process until the mixture becomes crumbly and starts to clump.
2. Add coconut oil and almond milk once small clumps form.
3. Process until the mixture forms one large clump.
4. Transfer the mixture to a bowl.
5. Break off golf ball-sized pieces and roll them into balls.
6. Place the finished balls in an airtight container and refrigerate or freeze. Enjoy as desired!