



Dessert Recipes

Almond Bites

(Makes 48)

Divine sweet morsels that melt in the mouth. For an extra crunch play around with the texture of the almond butter.



Ingredients

- *1/2 cup of raw organic almond butter
- *1/2 cup of honey
- *1/8 tsp salt
- *1 1/2 cups of rice crispies
- *1/3 cup dried cranberries
- *1/3 cup raisins
- *1/3 cup finely grated coconut

Directions

1. Cover cookie sheet with wax paper
1. Blend almond butter, honey and salt in a food processor until smooth.
2. Add rice crispies and blend for 30 seconds. Then stir in raisins and cranberries.
3. Sprinkle coconut on a plate. Form small balls with the almond mixture and coat the balls with coconut.
4. Place balls 1/2 inch apart on cooking sheet. Refrigerate for 40 minutes or longer.

NB: Will keep in fridge for 1 week.