



## No-Bake Goji Berry Energy Balls

SERVINGS: 4

PREPPING TIME: 10 MIN

TOTAL TIME: 10 MIN

These delicious no-bake energy balls are packed with nutrients thanks to superfoods like goji berries and cacao. Be sure to use soft, moist dates as they bind the recipe together. If your dates are overly dry, pit them first then soak in hot water for 15 minutes. Drain well before using in the recipe.

### Ingredients

- 1 cup (200 g) lightly packed, pitted soft dates
- 2/3 cup (60 g) raw cashews
- 1/2 cup dried goji berries
- 1/4 cup cacao nibs
- 1 tsp pure vanilla extract, optional

### Directions

1. Add all of the ingredients to a food processor and mix into a thick, sticky dough you can easily press together between your fingers. (If it's not sticking together, add 1 tsp of warm water and blend again. That should do the trick but if not, repeat as needed.)
2. Roll into 10-12 balls depending on desired size and store in a sealed container in the fridge for up to 2 weeks or freezer for up to 2 months.