

# Hazelnut Chocolate Balls

Healthy Ferrero Rocher recipe using dates as the replacement for refined sugar. They have a lot of fibre and antioxidants.

## Categories

Gluten-free

Yields: 10 servings

Preparation time: 25 mins

Cooking time: 0 mins

Category: Desserts

Complexity: Moderate

Vegan experience: Absolute beginner

Preparation style: Raw



## Ingredients

Pitted dates	4 x 1/4 cup
Bob's red mill, roasted hazelnuts	2 x 0.25 cup
Gluten free old fashioned whole grain rolled oats, old fashioned	1 x 1/2 cup
Cocoa powder, unsweetened	3 tablespoon
Almond milk, plain or original, unsweetened	1 tablespoon
Salt, Himalayan (pink)	0.25 teaspoon
Ocean spray, cranberry coast, dried cranberries	0.25 x 0.25 cup

## Instructions

1. Pit the dates if they are not pitted and soak them in warm water for 10 minutes.
2. Take the half cup of rolled oats and add them in the food processor and process to make a fine flour.
3. Place dates, cocoa powder, salt, nuts, milk, and hazelnuts in a food processor and pulse until combined like a dough. Add in 1/8 cup cranberry and pulse 5 seconds more till combined.
4. Place in the freezer firm for 10 minutes.
5. Scoop with the spoon and roll into equal sized balls. They can be placed in the fridge or freezer.