

# No Bake Carrot Cake Ball Bites

These little bites are perfect sweet treat and fun to make with your family.

## Categories

Gluten-free

Yields: 20 servings

Preparation time: 15 mins

Cooking time: 0 mins

Category: Desserts

Complexity: Moderate

Vegan experience: Absolute beginner

Preparation style: Raw

## Ingredients

Carrots, raw	1 cup
Oats	1 cup
Coconut, dried, shredded or flaked, unsweetened	0.3 cup
Walnuts	0.3 cup
Dates (medjool)	10 date, pitted
Cinnamon, ground	0.5 teaspoon
Salt, sea salt	0.25 teaspoon
Nutmeg	0.8 teaspoon
Ginger, ground	0.8 teaspoon

## Instructions

Note: the oats used for this recipe were certified gluten-free. Please check package when purchasing.

Note: for rolling the balls, I used extra shredded unsweetened coconut, about 1/3 cup.

1. In a food processor combine pitted dates and chopped raw walnuts until combined.
2. Add remaining ingredients until a dough forms.
3. Place mixture into a bowl and roll into balls. Use a 3/4 tbsp of mixture per ball.
4. Roll balls in the extra shredded coconut. Store in fridge.