



# CARROT CAKE BLISS BALLS

This weeks Recipe of the Week are these divine little Carrot Cake Bliss Balls. They taste just like a moist carrot cake only they are vegan, raw and free from gluten. Also super easy to make...enjoy!

## Ingredients:

1/2 cup of grated *carrot*

6 large *medjool dates*, pitted

1 cup *raw cashews*

1/4 cup *raisins*

1 teaspoon of *cinnamon*

1/4 teaspoon *nutmeg*

*Desiccated coconut* for rolling

## Method:

Blend the cashews, raisins, dates, cinnamon and nutmeg in a blender until well combined.  
Add the carrot, and pulse a few times until it is mixed but still visible.  
Shape into balls (you're preferred size) and then roll in the desiccated coconut. Wallah!  
Store in the fridge until eating.

**Gluten Free | Vegan | Refined Sugar Free**