BRAIN BOOSTING Cacao & Walnut Balls

YOU WILL NEED

Makes 24

2 cups walnut halves/pieces
1 cup sunflower seeds
1 cup dessicated coconut
2/3 cup cacao
8 fresh medjool dates, pitted
2 tbsp water
1/4 tsp sea salt
Extra dessicated coconut for
rolling
Optional: pinch of cayenne pepper

METHOD

- Add walnuts & sunflower seeds to a food processor & blitz until mixture resembles a crumb.
- Add dates & coconut & blitz until combined well.
- Add cacao, salt & water & blitz until mixture is well combined.
- Roll into balls then roll in coconut to coat.



HEALTH TIP

catering

Walnuts are high in the Omega 3 fatty acid, DHA, known for promoting healthy brain function. Cacao boosts the body's natural production of serotonin, our 'feel good' hormone.

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