



Gingerbread spiced almond & apricot energy balls

makes about 20

1 cup (200 g) dried apricots
1 1/2 cup (200 g) almond flour
50 g raw cocoa nibs (can be omitted)
1 tsp ground ginger
1 tsp ground cloves
1 tsp ground cardamom
2 tsp ground cinnamon
1/2 vanilla bean, seeds scraped out
0,5 tsp sea salt
juice from 2 small clementines (or 1 orange)

finely chopped almonds to roll in

- 1) Place all ingredients in a high speed blender or in a food processor. Pulse until well mixed. You might need to stop and scrape the mix down the sides a few times during the process if your blender isn't powerful enough. I have a Kitchen aid blender and the only thing I find a little problematic is to mix sticky stuff. But it does the work fine with a little help.
- 2) When all ingredients are well mixed and puréed use your hands to form 20 round balls. Roll them in chopped almonds or cinnamon and chill in the fridge for 30 minutes before serving.