Cherry and Dark Chocolate Bites

Ingredients
- ½ cup pitted Medjool dates (about 8)
- ½ cup dried cherries
- 3 tbsp dark (or semi sweet) chocolate chips
- ½ cup almond slices (unroasted, unsalted)
- ¼ cup raw walnuts
- 1 pinch of salt

Making it
1. Process the almonds until finely chopped in a food processor.
2. Remove half of the almonds and set aside for later.
3. Add the pitted dates and salt and process until the mixture looks like a dough. Add cherries and process again until combined. If the mixture forms into a large ball, break it up with a spoon and process more if necessary.
4. Add in the chocolate chips and walnuts and process until the mixture is combined. Pulse in the reserved almonds for texture.
5. Roll into bite sized rounds and refrigerate until they are firm.


NUTRITION FACTS
Servings: 10
PER SERVING
Calories (kcal): 138
Fat (g): 6
Carbohydrate (g): 21.5
Fibre (g): 3
Protein (g): 3

TIPS & HINTS
When processing the almonds, leave some larger chunks for texture.