

RECIPE

Nutella[®] Bliss Balls

Easy



INGREDIENTS

for 12 balls

2 cups pitted dates

1 cup buckinis (activated buckwheat)

1 ½ cup rolled oats

½ cup shredded coconut

1 tsp vanilla extract

2 tbs coconut cream

90g Nutella[®], 15g per serve

To prepare this delicious recipe, 15g of Nutella[®] per person is enough to enjoy!

METHOD

- 1 Soak the pitted dates in boiling water for 30 minutes, then drain.
- 2 Toast buckinis in a dry pan. This won't take long, keep an eye on them. Set aside until the end.
- 3 Combine the soaked dates, oats, coconut, vanilla and coconut cream in a food processor.
- 4 Take a tablespoon of the mixture and roll into ball then roll it in the toasted buckinis.
- 5 Drizzle 2 balls with 15g of Nutella®.

Proud of your baking progress? We are, too!

Share your recipe with the hashtag #ExploreTheNutellaWay on social media. We'll love to see the worldwide web getting a little sweeter <3