

# Disappearing Cookie Dough Balls

Yields: about 16 balls

$\frac{2}{3}$  cup raw almonds  
 $\frac{1}{3}$  cup ground flax  
 $\frac{1}{3}$  cup unsweetened shredded coconut  
 $\frac{2}{3}$  cup rolled oats  
2 tbsp. raisins  
 $\frac{1}{4}$  tsp. ground cinnamon  
 $\frac{1}{8}$  tsp. salt  
3-4 tbsp. agave nectar (depending on your desire for sweetness)  
2 tsp. vanilla  
 $\frac{1}{4}$  cup mini dark chocolate chips

1. Process nuts, flax, coconut, oats, raisins, cinnamon, and salt in food processor until it's a fine meal.
2. Add agave and vanilla and process until it sticks together.
3. Add chocolate chips and pulse.
4. Put in refrigerator or freezer for 15-30 minutes (or skip this step if you don't mind working a little more to get a nice ball).
5. Form into balls (about a tablespoon each).
6. Place into airtight container. To watch them disappear, just show your family where you stored them.

## Notes

I soak and dehydrate my raw nuts before using them. When I made these, I had a batch of almonds in the fridge that I hadn't dehydrated yet. They worked perfectly. (I knew I'd be using some almonds in recipes like this, so after soaking and rinsing them overnight I stored some in the fridge without dehydrating them. The others, I dehydrated and stored in the freezer.)