

Pecan Pie Bites

Prep time:

20 minutes

Yields:

Approximately 15 Balls

Ingredients:

- 5-8 Medjool dates, pitted (heaping ½ cup, packed)
- ½ cup unsalted, natural almond butter
- 1 ½ cups unsalted, roasted pecan halves, divided
- 1 teaspoon pure vanilla extract
- ¼ teaspoon salt

Directions:

1. Add dates and almond butter to a food processor. Blend about a minute. Scrape down the sides of the processor as needed.
2. Add in 1 cup pecans, vanilla and salt. Blend until the pecans are fully-incorporated and you get a soft, crumbly mixture. It's ready when you can pinch the mixture between your fingers and it holds together.
3. Add in remaining ½ cup pecans. Pulse a few times until incorporated and pecans are chopped, with medium-small pieces still visible.
4. Pour this mixture into a medium bowl. Press down on the mixture until it's tightly packed and resembles dough.
5. Scoop about 2 tablespoons of the mixture into your hands. Roll and press into balls.