

Raw Velvet Cake Balls

Ingredients:

Cake balls:

- 8 medjool dates, pitted
- 1 cup coconut shreds
- 2 tsp fresh beet juice
- 1 tbsp cacao powder
- pinch of salt



Vanilla drizzle:

- 1 tbsp coconut butter
- ½ tbsp (or more) coconut oil, melted
- splash of vanilla extract (or a little vanilla powder or inside of vanilla bean)
- 2 drops of liquid stevia

Instructions

1. Process all ingredients for cake balls in a food processor, until it is well combined and holds together when you squeeze it in your hand.
2. Form into balls and put in a bowl in the freezer to chill.

3. Prepare drizzle by first slowly melting the coconut butter in a dehydrator or double boiler method.
4. Add vanilla and enough melted coconut oil to make it a drizzle consistency. Should not be thick like frosting, but more liquid.
5. Remove cake balls from freezer and transfer to serving dish.
6. Drizzle the warm coconut drizzle over the chilled cake balls. There drizzle will thicken as it cools.
7. Enjoy!