



## SAUNDERS' MALT EXTRACT

Preparation

20  
MINS

Makes

35

Difficulty

EASY

# 'COCONUT ROUGH' MALTED BLISS BALLS

The winning combination of malt and chocolate has been given a healthy face lift in this recipe. Simple sugars have been swapped out and cacao powder gives you your chocolate hit. Store in the refrigerator for a snack ready to go at anytime.

## INGREDIENTS

- 2 tbsps Saunders' Malt Extract
- 2 tbsps coconut oil
- 20 (440g) medjool dates, pitted
- 1/3 cup (35g) raw cacao powder
- Pinch of sea salt flakes
- 2 cups (180g) desiccated coconut, plus extra to coat

## METHOD

- 1 Place all the ingredients except the coconut in a food processor and process until mixture comes together.
- 2 Transfer to a bowl and fold through the coconut.
- 3 Roll 2 teaspoons of the mixture into balls and roll through the extra coconut to coat. Refrigerate until set and ready to serve.

FOR MORE RECIPE IDEAS VISIT [SAUNDERSMALT.COM.AU](http://SAUNDERSMALT.COM.AU)