

LEMON MILLET BLISS BALLS



INGREDIENTS

- 1 cup pitted Medjool dates (about 12)
- 1 cup cooked millet
- 1 cup oat flour
- Juice of 1/2 a lemon
- Zest of 1 lemon
- Optional: 2 tbsps coconut milk powder

INSTRUCTIONS

1. Combine everything except the coconut milk powder in a food processor.
2. Process until it clumps together.
3. Roll into 12 balls.
4. Roll each in the coconut milk powder (or shredded coconut).
5. Refrigerate for at least 2 hours until firm. Keep in the fridge.