

# CHOCOLATE CHERRY BITES

*Recipe by Stanford Health Improvement Program*

## Ingredients

- 1 cup whole raw almonds
- 6 to 8 Medjool dates, pitted
- ½ cup dried unsweetened cherries
- 3 heaping Tablespoons of semi-sweet chocolate chips
- ¼ cup raw cashews

## Directions

1. Blend almonds in food processor until finely chopped (You don't want the almonds to be as fine as flour. Having some bigger pieces is ok).
2. Remove 1/3<sup>rd</sup> of the processed almonds and set aside.
3. Add dates to the almonds in the food processor and blend until finely chopped.
4. Add cherries to food processor and blend until ingredients combine.
5. Add chocolate chips and cashews to food processor and blend until chopped.
6. Add the set-aside almonds back into the food processor and blend slightly to mix ingredients together.
7. Pour into medium sized bowl. Roll into small balls (~1- 1 ½ Tablespoons each).
8. *Optional: dust with cocoa powder for a truffle-like product!*