

Cinnamon's Warrior Balls



Ingredients:

1 cup dried apricots

1 cup almonds

1 tsp rose water (may need more, add to taste)

1 tsp vanilla

1 tsp cinnamon

1/4 cardamom

1/4 tsp sea salt (use fleur del sel or celtic sea salt if on hand)

5-8 drops wild orange/sweet orange essential oil (if no essential oils on hand, use 1-2 tbsp of orange peel, preferably organic so you are not adding wax to your nut balls)

Directions:

In a food processor combine all ingredients and process until mixture clumps together in a sticky "dough". Once "dough" is formed, roll into roughly 1" balls and refrigerate minimum 1 hour to let flavors meld.

Balls will keep for up to 2 weeks, but they'll be eaten up waaaay before then.

Recipe is easily doubled (and I recommend it!). Makes barely enough to share.