



Superfood Chocolate Hearts

These hearts combine three of my favorite superfoods - Cacao Powder, GOJI Berries, & Cacao Nibs. Superfood Chocolate Hearts are a great way to enjoy the amazing health benefits that chocolate offers without the unhealthy milk, sugar, and fat found in most chocolates.

Ingredients

- 2/3 cup lightly packed, Deglet Noor dates, pitted
- 1 cup raw cashews
- 1/2 cup goji berries
- 2 Tbsp cacao powder
- 2 Tbsp cacao nibs
- 1 tsp vanilla extract



Instructions

1. Place all ingredients in your food processor and mix into a thick, sticky dough. It is ready when you can easily press the dough together in your fingers.
2. Roll out dough on cutting board and use cookie cutter to cut out heart shapes. Or simply roll into balls.
3. Store in sealed container in fridge or freeze.

