



Makes 12 bliss balls
Cook Time: 35 minutes

INGREDIENTS:

1 cup rolled oats
12 dates, pitted ($\frac{1}{2}$ cup)
 $\frac{1}{4}$ cup slivered almonds
 $\frac{1}{4}$ cup grain-sweetened
chocolate chips
16 dried cherries (1 ounce)
1 teaspoon pure vanilla extract
 $\frac{3}{4}$ teaspoon sea salt

Cherry Chocolate Chip Bliss Balls

These chocolate chip treats are so yummy that I call them bliss balls. They are so delicious that it's nearly impossible to stop at one and even difficult to stop at two. I suggest you make a double batch to enjoy throughout the week. They store well, so they are ideal for lunch box treats, quick snacks, potlucks, and picnics.

By Darshana Thacker Wendel

- 1** Preheat the oven to 375°F. Line a baking sheet with parchment paper.
- 2** Combine the oats, dates, almonds, chocolate chips, cherries, vanilla, and salt in a food processor. Pulse until coarsely chopped and the mixture starts to bind. Add 1 to 2 tablespoons of water if needed, to help bind.
- 3** For each bliss ball, scoop 1 tablespoon of the mixture, gently roll it into a ball, and place on the prepared baking sheet. Be careful not to compact the balls.
- 4** Bake for 20 minutes. Transfer to a wire rack to let cool.