Peppermint Cocoa Bites

12 Servings • 1 Serving = 1 Bite

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INGREDIENTS

- · 1 cup Medjool dates, pitted
- 3 Tablespoons water
- 1 cup pecans
- ¾ cup rolled oats
- · 2 Tablespoons pure maple syrup
- · ¼ teaspoon peppermint extract
 - 1/3 cup unsweetened cocoa powder
 - ½ cup cocoa nibs, finely chopped

DIRECTIONS

- In a small bowl, cover dates with water and microwave for 20 seconds so that the dates soften. Drain.
- Place pecans, rolled oats, and dates into a food processor or blender. Pulse until finely chopped. Scrape down the sides of the food processor or blender and stir when necessary.
- Add maple syrup, peppermint extract, and cocoa powder. Pulse until incorporated.
- Using your hands, form the mixture into 12 even sized balls.
 Roll them in the cocoa nibs before placing them on parchment paper. Keep refrigerated until serving.

12 servings per container Serving size	1 bite
Amount per serving Calories	150
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Total Fat 10g	13
Saturated Fat 3g	15
Trans Fat 0g	
Cholesterol 0mg	0
Sodium 0mg	0
Total Carbohydrate 15g	5
Dietary Fiber 4g	14
Total Sugars 6g	
Includes 2g Added Sugars	4
Protein 2g	
Vitamin D 0mcg	0
Calcium 18mg	2
Iron 1mg	6
Potassium 139mg	2

Recipe developed by the San Antonio Botanical Garden

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