



## MUESLI BLISS BALLS

### INGREDIENTS

- 220g Gaby's Original muesli
- 1/2 cup desiccated coconut (plus 1/4 cup for rolling)
- 3tbs coconut flour
- 100g coconut yoghurt
- 2tbs maple syrup

### METHOD

Prepare tray lined with non stick paper

- 1 Place all ingredients into food processor and blitz until reasonably fine.
- 2 Roll heaped teaspoons of the mixture and roll in coconut then place onto prepared tray lined with baking paper.
- 3 Place in fridge until firm. Store in fridge for up to a week.

Makes approx 22