



BY BREEZE BROWN, RD

## WHAT YOU'LL NEED:

- 1½ CUPS CHOPPED DRIED APPLE
- ½ CUP DATES
- ½ TBSP. HONEY OR BLUE AGAVE
- 1 TSP. NUTMEG
- 2 TBSP. CINNAMON
- ½ CUP TOASTED PECANS

## **PUTTING IT TOGETHER:**

- 1. In a food processor or blender add the dried apples, dates & honey blend until the apples have broken down into very small pieces and the mixture becomes like batter.
- 2. ADD NUTMEG, CINNAMON & PECANS AND CONTINUE TO BLEND UNTIL DESIRED CONSISTENCY.
- 3. SCOOP OUT TABLESPOON SIZE AMOUNTS OF THE MIX AND ROLL BY HAND INTO BALLS.
- 4. Store the bites in the fridge in a sealed container. They will last approximately one week. Place in freezer to have them last for over a month.