

Pumpkin Spice Power Balls

Serves: 20 balls

Ingredients

2 cups old-fashioned rolled oats
1 tbs ground flaxseed
1/2 tsp salt
1 tsp ground cinnamon
1/2 tsp ground ginger
1/2 tsp ground allspice
1/2 tsp ground cloves
1/2 tsp ground nutmeg
1/2 tsp ground mace
1/4 cup finely chopped pecans
2 tablespoons honey
2 tablespoons almond butter
1 tbsp vanilla extract
1/3 cup organic canned pumpkin puree
2 tbsp minced crystallized ginger
1 tbsp cocoa powder

Instructions

1. Combine all dry ingredients, except cocoa powder and pecans, in a bowl.
2. Combine all wet ingredients together and mix well.
3. Combine chopped pecans and cocoa powder in a small bowl.
4. Using your hands mix the wet and dry ingredients together until sticky.
5. The easiest method is to use a small ice cream ball scooper and scoop individual balls. You can also use 2 spoons.
6. Drop balls into pecan and cocoa mixture, roll and coat.
7. Store in air tight container in refrigerator. Balls keep for a week.

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