



# ALMOND & SULTANA SNOWBALLS

Make your own snowballs this Christmas!



EASY



20



30 (FRIDGE)



12

## Ingredients

- 1½ cups (165g) almond meal
- ½ cup (90g) sultanas
- ¼ cup (30g) flaked almonds (plus extra for rolling)
- ¼ cup (20g) desiccated coconut (plus extra for rolling)
- 2 tbsp maple syrup
- 1 tbsp coconut oil or melted butter
- 1 tsp vanilla extract
- Pinch of salt
- Optional: ½ tsp cinnamon or orange zest for festive flavour

## Instructions

1. Blitz ingredients in a small blender or kitchen wizz until sticky and evenly combined.
2. Roll into small balls (about 1 tablespoon each).
3. Coat in extra almonds & desiccated coconut.
4. Chill in the fridge for 30 minutes to set.
5. Keeps for up to 1 week refrigerated.