

**Cranberry Vanilla Energy Bites**  
By: reciprunner/cranberry-vanilla-energy-bites

**Ingredients**

1/2 cup raw cashews  
1/2 cup raw almonds or almond meal  
1/2 cup dried cranberries (unsweetened if you want them to be paleo)  
1/2 cup chopped Medjool dates, about 6-7  
1/2 tsp vanilla extract  
Pinch of Salt, optional  
2 tablespoons water, as needed

**Instructions:**

1. In a high speed blender or food processor add the cashews and almonds and pulse until they are finely chopped, careful not to turn them into nut butter.
2. Add in the remaining ingredients and blend or pulse until everything starts to come together.
3. Scrape down the sides several times and add up to 2 tablespoons water.
4. Mix in the water and blend or pulse until it comes together or starts to clump. (You may need to remove the mixture to place it into a bowl and mash it together with your hands together.)
5. Form into approximately 15-16 balls about 2 teaspoons each.
6. Store the energy balls in an airtight container in the refrigerator or freezer.

Refrigerator - 1 week

Freezer - Up to 3 months

Serves: 15-16

**Calories 77**

Total Fat 4g; Sat 0g; Mono 1g; Poly 0g; Trans 0g; Chol 0g, Potassium 78g; Sodium increases slightly if adding salt to the mixture. If no salt, then 0g. Carbohydrates 10g; Fiber 1g; Sugar 8g; Protein 2g

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