BERRY RICE CAKE BITES

Delightful no-bake treats that are as easy to make as they are delicious.

Makes about 20 to 25 bites

- 3 ounces brown rice cakes (about 4 1/2)
- 3 tablespoons natural almond butter
- 9 Deglet Noor dates
- 1/2 large ripe banana
- 1/2 cup freeze dried berries

Instructions

In the bowl of a large food processor fitted with the metal blade, add all ingredients. Process until the mixture begins to stick together.

Remove bowl and blade from the base.

Using a small cookie scoop or clean hands, roll evenly into 1-inch balls. (The mixture may be a little sticky as you work.)

Place balls in an airtight container or zip bag. Refrigerate if serving within a day or two (and serve chilled), or freeze for longer storage.

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