

Chocolate Brownie Bites [Chocolate Brownie Bites](#)

Perfect as a sweet treat or anytime snack, These brownie bites are rich and delicious!

Yield: 20 bite-sized balls

Ingredients:

- 1 cup raw walnuts
- 1 cup dates, pitted
- ¼ cup raw cacao powder
- 1 tbsp maca powder (optional)
- 1 tsp vanilla extract
- ½ tsp sea salt
- Optional garnish - ½ cup chocolate chips, finely chopped for coating brownie bites



Instructions:

- In a food processor, combine walnuts, dates, cacao powder, maca powder, vanilla extract, and salt. Process until smooth.
- Using your hands, roll mixture into 20 bite-size balls. Place the balls in a container with a tight-fitting lid. Store in the refrigerator and enjoy chilled.
- If desired, chill slightly and then roll brownie bites into finely chopped chocolate baking chips (such as Lily's). Other options are chopped nuts or shredded unsweetened coconut.