

Lemony sunflower balls

Search:

- [Recipes](#)

Lemony sunflower balls

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));
```

[Tweet](#) !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
```

[Add to favorites](#)

Lemony sunflower balls



Rate this recipe

2 people are cooking this [Count me in](#)

These fresh lemony bites are great for a nut-free snack with a morning or afternoon cuppa. They are super easy and combine beautifully with tea, couch and book.

Ingredients (Makes about 14 balls)

- 1 1/3 cup sunflower seeds
- 1/3 cup [sesame seeds](#) + extra
- 2/3 cup [coconut](#), flakes or desiccated + extra
- 4 medjool dates, pitted
- 3 tbsp lemon juice
- 2 tbsp lemon zest, grated

Method

Throw your sunflower and sesame seeds into the blender and blend until you notice the oils release (so just beyond the point where the seeds turn into a 'meal'.) You don't want it turning to butter so keep an eye on it. Add the coconut, dates, lemon juice and zest and blend until really well combined.

Using your hands, roll in coconut and/or sesame seeds. Store in an airtight container in the fridge for one to two weeks or freeze.

Recipe from *A Nourishing Kitchen* eBook RRP \$19

Lemony sunflower balls

from: theholisticingredient.com/products/a-nourishing-kitchen

```
function displayNutrition(msg) { $('.nutrition-label-container').text(msg); $('.nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('.result').html(data); alert('This recipe was added to your favorites list'); }); }
```