

Apricot chia bliss balls

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Make the most of apricots this season with these delightful chia bliss balls.

Ingredients (Makes 25)

- 1 tbsp chia seeds
- 2 tbsp coconut water
- 250 g whole raw almonds
- 18 fresh dates, stones removed
- 4 large fresh apricots, halved and stones removed
- ½ tsp vanilla bean paste
- Zest of 1 orange
- 1 tsp cinnamon
- ⅓ cup desiccated coconut
- ½ cup desiccated coconut for rolling

Method

Place chia seeds and coconut water in a small bowl and soak for 15 minutes. Place chia seeds and almonds into a food processor and process until crumbly. Add dates, apricots, vanilla, zest, cinnamon and coconut and blend until a rough paste. Form into walnut-sized balls and

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roll in coconut. Refrigerate.

Recipes: courtesy of [Summerfruit Australia](#)

Photography: [Summerfruit Australia](#)

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