

Pistachio Chocolate Bites

Serves 12

Ingredients

PISTACHIO BASE

- 1 cup *Coconut Cream*
- ½ cup *Pistachios*
- ½ cup *Cashews*
- 5 - 6 *Medjool Dates*
- 1 tsp *Vanilla Extract*

CHOCOLATE

- 1 cup *Dark Chocolate*

TOPPINGS (OPTIONAL)

- *Sea Salt*
- *Chopped Pistachios*

Instructions

PISTACHIO BASE

1. In a food processor add ***Coconut Cream, Pistachios, Cashews, Medjool Dates, and Vanilla Extract*** then blend until smooth and creamy.
2. Using a spoon or scoop, form bite sized amounts of the ***pistachio base mixture*** and place them on a tray lined with parchment paper.
3. Put the pan of ***pistachio base mixture bites*** into the freezer until they are firm (about 2 hours).

CHOCOLATE

1. Create a “double boiler” system of a glass bowl over a pot of water and bring the water to a simmer.
2. Add the ***Dark Chocolate*** to the bowl and stir occasionally until completely melted.
3. Take the frozen ***pistachio base mixture bites*** out of the freezer and dip each frozen bite into the ***dark chocolate*** until evenly coated then transfer back onto the pan of parchment paper.

TOPPINGS

1. Sprinkle ***Sea Salt and Chopped Pistachios*** over each ***Pistachio Chocolate Bite***.
2. Place back in the freezer for 10-15 minutes to let the ***dark chocolate*** harden.

SERVE & ENJOY! 🌞

Recipe made for *Feel Better Eating* with love from *Feel Better Living*

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