QUINOA ALMOND ENERGY CANDIES
Recipe by Chef Zoe Muller, Baylor Scott & White Health

INGREDIENTS
- 1 cup cooked quinoa
- 1 cup almond butter, raw, organic
- 1/4 cup apricots, chopped, or your favorite dried fruit
- 1 cup medjool dates, pitted (about 8-10)
- 1/4 cup almonds, chopped
- 1/4 cup pumpkin seeds or flaxseeds
- Pink of sea salt, optional*
- Zest of 1 orange

PATH TO DELICIOUSNESS
01 Place all ingredients into a food processor and pulse until the mixture comes together.
02 Remove mixture from the food processor, place in a bowl, cover and refrigerate for about 30 minutes to 1 hour.
03 Using wet hands, roll 1 tablespoon of the mixture into a ball, pressing mixture together firmly so it will hold. Repeat process until you make about 30 candies.
04 Wrap each candy in wax paper wrappers and place them in the fridge.

NOTES
Other optional ingredients: coconut oil, walnuts, raw cacao, chia seeds.
Yields: About 30 candies (1 tablespoon per candy)

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