

Cookie Dough

- 2 c raw cashews, ground to a flour in a Vitamix or a Magic Bullet, not too long or you'll make butter
- 1 c oat flour, made from oats in a Vitamix or a Magic Bullet
- 3 T honey
- 3 Medjool dates, pitted
- pinch of sea salt
- 1 1/2 t vanilla extract
- 1 c raw cacao nibs
- 1/2 c chopped walnuts
- 1/2 c goji berries, raisins or dried cranberries

In a food processor, mix oat and cashew flour with honey, dates, vanilla and salt.

In a medium-sized bowl, combine the flour mixture with the rest of the ingredients. Make bite-sized balls by squeezing and rolling the mixture. Store in the fridge in a glass jar. Makes about 2 dozen balls.

Jittery Cook