**Chocolate Coconut Fig Balls**

*Submitted by Alina Weinreis*

¾ cup raw cashews

1 ½ cups dried figs (no stems)(mission)

3 tbsp coco powder

1 ½ tbsp. raw shredded coconut (unsweetened) + ½ cup to coat balls

1 splash vanilla extract

Dash of cinnamon

½ tsp sea salt

1. Throw your figs and cashews in food processor until you get a paste-like consistency
2. Add the rest of your ingredients (taste to see if you need more salt)
3. Now use your hands to make balls any size you want (makes 40 mini-sized balls)
4. Roll in ½ cup shredded coconut until covered to your liking
5. Enjoy your delicious Balls!