

Apricot and Cranberry Nut Truffles

This is a lovely healthy treat

Ingredients

½ cup almonds
½ cup cashews
2 tbsp. coconut oil
1-2 tbsp. honey (to taste)
1/5 cup water (approx.)
¼ tsp. vanilla
Handful of dried cranberries
Handful of diced dried apricots
Coconut for rolling



Directions

1. Add everything bar cranberries, apricots and coconut to a food processor or powerful blender and blend until it is transformed to a smooth paste.
2. Add the cranberries and apricots and refrigerate until firm.
3. Roll into small balls, then roll in coconut.
4. Best kept refrigerated.

Story

I adore the idea of Baking for Hospice and the chance to provide a little treat for people through something I love doing. As many people do, I wholeheartedly believe baking is a gift from the heart and is one of my favourite ways to show I care.

Baking for Hospice lets me give something back to Hospice. My grandfather was able to stay at Hospice during his battle with cancer. The staff did a stellar job providing care and helping family members through a difficult time - my mother and grandmother were so grateful for the aid. So thank you Hospice, and continue the fantastic work! Aimee G