

Whitworths

Almond & Cranberry Bites



INGREDIENTS

45g **Whitworths Chopped Almonds**
30g **Whitworths Desiccated Coconut**
50g **Whitworths Ground Almonds**
50g **Whitworths Little Jewel Cranberries**, roughly chopped
95g oats
85g honey

 Serves 16  Prep 25 mins  3-4 mins toasting + 3 hours chilling

READY...STEADY...BAKE

- ♥ Line a baking tray with greaseproof paper.
- ♥ In a frying pan, lightly toast the chopped almonds, desiccated coconut and oats for 3-4 minutes over a low heat. Set aside to cool.
- ♥ Place the ground almonds in a food processor then blend on high for approximately 7 minutes, freeing from the edges as required, a 'butter' will start to form.
- ♥ Place the blitzed almonds into a bowl then add in the honey and mix well until smooth.
- ♥ Add the cooled toasted oat mix and cranberries then mix well.
- ♥ Form into 16 small balls (we use a 1 tbsp measuring spoon to get the round nice and smooth!)
- ♥ Place the balls onto a baking tray then refrigerate for 3 hours until firm.

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Happy Baking!