

# Almond & Sultana Snowballs



*Recipe supplied by Sunbeam.*

## **Ingredients**

- 1½ cups (165g) Sunbeam Almond Meal
- ½ cup (90g) Sunbeam Sultanas
- ¼ cup (30g) Sunbeam Flaked Almonds (plus extra for rolling)
- ¼ cup (20g) desiccated coconut (plus extra for rolling)
- 2 tbsp S&W Maple Syrup
- 1 tbsp coconut oil or melted butter
- 1 tsp vanilla extract
- Pinch of salt
- Optional: ½ tsp cinnamon or orange zest for festive flavour

## **Method:**

1. Blitz ingredients in a small blender or kitchen wizz until sticky and evenly combined.
2. Roll into small balls (about 1 tablespoon each).

3. Coat in extra almonds & desiccated coconut.
4. Chill in the fridge for 30 minutes to set.
5. Keeps for up to 1 week refrigerated.