



Turmeric Carrot Cake Energy Bites

10 min, 4 servings
vegan

- 1 cup almond flour
- ½ cup oats
- ½ cup cashew butter
- ½ cup shredded carrot
- ½ cup shredded unsweetened coconut
- ¼ cup raisins
- 1 teaspoon vanilla
- 1 teaspoon cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon salt
- 1 scoop **MegaFood** Daily Turmeric Nutrient Booster Powder
- 3 to 4 Tablespoons maple syrup

Instructions

1. In a large bowl, combine all ingredients and stir until everything is incorporated and a dough forms. Taste the dough and add more maple syrup, if preferred.
2. Using a scooper, scoop out about one heaping Tablespoon at a time and roll into balls. Store in a sealed container in the refrigerator for up to four days.