

## WOW Blueberry Oat Balls

Prep Time: 15 minutes

Yields: 10 servings

### Ingredients:

2 cups	gluten free oats, raw
¼ cup	unsweetened dairy free milk
4 tablespoons	sunflower butter or nut butter of choice
1 cup	fresh or frozen blueberries
1 teaspoon	Whole Foods French Vanilla stevia or 2 tablespoons honey
1 tablespoon	ground cinnamon
	salt, a pinch

### Directions:

Combine all ingredients in the food processor, and pulse until evenly combined. You want the blueberries to be roughly chopped, not completely pureed. Taste for sweetness. Feel free to add more stevia or honey.

Line a cupcake pan with liners and spray with oil. Place 1/8 cup of the mixture into each cupcake holder, gently tapping each ball to make sure the mixture is compact. If you have a larger cupcake pan, feel free to make the Oat Balls larger.

Place in the fridge for 1 hour or until cool.

Enjoy as a snack!