

Apricot-Ginger Energy Balls



Ingredients:

- 1 1/2 cups dried apricots
- 3/4 cup rolled oats
- 3/4 cup finely shredded unsweetened coconut
- 6 tablespoons tahini
- 3 tablespoons honey
- 3/4 teaspoon ground ginger
- Pinch of salt

Procedure:

Combine apricots, oats, coconut, tahini, honey, ginger and salt in a food processor. Pulse until finely chopped, 10 to 20 times, then process for about 1 minute, scraping down the sides as necessary, until the mixture is crumbly but can be pressed to form a cohesive ball.

With wet hands (to prevent the mixture from sticking to them), squeeze about 1 tablespoon of the mixture tightly between your hands and roll into a ball. Place in a storage container. Repeat with the remaining mixture.

To make ahead: Refrigerate for up to 1 week or freeze for up to 3 months.