

no-bake “sugar” cookie energy bites

MAKES 40 bites

RECIPE FROM: [Better with Cake](#)

PREP TIME: 10 to 15 minutes

1 cup cashews

6 Medjool dates, pitted

1 tsp vanilla extract

Pinch of salt

PLACE cashews in a food processor or blender and pulse until crumbly. You want there to still be a few bigger chunks to give the bites some nice texture.

ADD dates and pulse until the mixture starts to come together into a sticky, loose “dough.”

ADD vanilla extract and salt and pulse again until combined.

USING your hands, roll approximately 1 heaping teaspoon of cookie dough into little bite-sized balls.

STORE in a sealed container in the fridge for up to a week, or in the freezer for an even longer shelf life.

ENJOY 1-2 bites for a snack or sweet treat.