Cacao Spice Bon Bon:

Makes 12-15 treats

You will need:

- 2 tbls melted coconut oil
- 2 tbls almond butter
- ½ cup maple syrup
- 1 tsp vanilla extract
- ½ cup almond meal or almond flour
- ½ tsp salt
- 1½ cup oat flour
- 2 tbls Cacao powder
- 1 tbls Maca powder
- 1 tbls Mushroom powder
- 1/8 tsp cayenne powder
- 1 tsp each: Cardamom ℰ cinnamon

Chopped pecans for rolling

Directions:

- In a large mixing bowl combine melted coconut oil, almond butter, maple syrup and vanilla. Mix well
- In a separate bowl combine all other ingredients
- $\bullet \hspace{0.4cm} \text{Add} \hspace{0.1cm} \text{wet ingredients to dry} \hspace{0.1cm} \mathscr{C} \hspace{0.1cm} \text{mix well}$
- Roll into balls using about 1 tbls worth of mix for each ball
- Roll in chopped pecans to coat
- Enjoy!

^{**}Will keep in the refrigerator for up to a week (if they last that long!)