

## **Gluten Free Nutty Snowballs**

submitted by Jill Werk

### **Ingredients**

1 cup almond butter\*  
2 Tbsp butter  
2 Tbsp creamed honey  
pinch of stevia powder  
pinch of salt  
1/2 cup Perky's Nutty Rice cereal or Organic Rice Puffs  
1/2 cup ground almond flour  
Unsweetened, shredded organic coconut for rolling  
Cocoa powder for rolling

### **Method**

In a medium sized bowl, cream the almond butter, butter and honey with a large spoon until smooth. Add the stevia and salt and mix well. Stir in the cereal crisps and then the almond flour until the mixture thickens and is stiff enough to roll into 1 inch balls without sticking to the palms of your hands. Once the balls are formed, roll them in your choice of coconut, cocoa powder, or more of the crisp rice cereal. Chill. Enjoy!

\*Peanut butter may be substituted for the almond butter.