

# Bread Bliss Balls

## Ingredients

200g stale bread (crusts, ends, slices etc.)  
 ¼ cup cocoa powder  
 130g butter or coconut oil, softened  
 2 tbsp sugar  
 1 tsp vanilla extract  
 ½ cup walnuts, roughly chopped  
 1 cup dried cranberries, roughly chopped

## Coating options

1 cup dark chocolate melted with 1 tbsp butter or coconut oil  
 1 cup white chocolate, melted  
 Cocoa powder & icing sugar

## Optional toppings

Freeze dried fruit  
 Desiccated coconut  
 Finely chopped nuts  
 Golden toasted breadcrumbs

## Method

1. Whiz bread, cocoa powder, butter, sugar, and vanilla in a food processor to combine.
2. Transfer mixture into a bowl and stir through chopped walnuts and cranberries.
3. Press and shape into small balls, and if coating use two forks to coat in the chocolate or roll around in cocoa powder and icing sugar then place on a greased tray or plate.
4. Coat with optional topping if desired.
5. Place in the fridge to set overnight or at least eight hours then transfer into a container.

## Tips

- ♥ Swap the walnuts or dried cranberries for any nut or dried fruit you already have.
- ♥ Sweeten with condensed milk, maple syrup, treacle, golden syrup, or other sweeteners, if preferred.
- ♥ Change the flavour by swapping the cocoa powder with 1 tablespoon of either ground coffee, sherry, brandy, fruit juice, or rosewater. Or ½ cup of nut butter and 90g butter or coconut oil.

## Don't have a food processor?

### Use a rolling pin

Tear the bread into pieces and toast in the oven until it becomes crisp, leave to cool down completely. Transfer into a reusable bag and crush the bread using a rolling pin or the back of a heavy pan. Or place toasted bread in a mortar and pestle and crush into crumbs. Note: If using this method, increase the butter or coconut oil quantities so the mixture binds better, use 170g butter or 190g coconut oil, softened.

### Use a stick blender

Place small amounts of the bread pieces at a time in a bowl and blend to make coarse breadcrumbs.

Makes approx 20