



PUMPKIN DELIGHT BALLS

with Vava Vanilla



Servings: 10 Balls

🕒 10 minutes

HOT HOT HOT

Inside Tips: Cloves really amplify the flavors of pumpkin spice and cinnamon to give these balls that quintessential fall taste and smell.

Don't be afraid to use your hands!

WHAT YOU NEED

Ingredients

- 1/2 Cup Vava Vanilla Dilettoso Mix
- 1/2 Cup blanched almond flour
- 1/4 Cup creamy unsweetened almond butter or cashew butter
- 1/4 Cup pumpkin puree
- 2 tsp. Pumpkin pie spice
- 2 tsp. Cinnamon
- 1/4 tsp. Clove
- 1 tbsp. Raw cacao powder or unsweetened cocoa powder

HOW TO DO IT

1. **WHISK** together the almond butter and pumpkin puree in a mixing bowl.
2. **ADD** Vava Vanilla Dilettoso Mix, almond flour, pumpkin spice, cinnamon, and cloves. Mix until you have a pumpkin batter.
3. **DIVIDE** the batter in half, adding the cacao powder to half of the dough. Mix until you have your brownie dough.
4. **USING** a cookie scoop, scoop half of the cookie dough and half of the brownie dough. Use your hands to roll into a ball and refrigerate the bites for 10-15 minutes before enjoying!
5. **STORE** covered in the fridge for up to a week.

Buon Appetito!