

## **Pumpkin Pie Power Bites**

*from operagirlcooks.com*

makes about 45 bites

1 1/2 C. pumpkin puree  
1/4 C. clover honey  
1/4 C. coconut oil  
2 tsp. vanilla extract  
1 tsp. ground cinnamon  
1/2 tsp. ground ginger  
1/4 tsp. ground nutmeg  
1/8 tsp. ground cloves  
1 tsp. baking powder  
1/2 tsp. kosher salt

3 C. cashew meal, divided

2 C. oat bran

1. Preheat the oven to 350F. Line a baking sheet with parchment paper.
1. In a large (11-cup) food processor, combine pumpkin puree, honey, coconut oil, vanilla, spices, baking powder, and salt. Turn on the processor and let mix for about 10 seconds, until the ingredients are fully mixed. Leave the food processor running.
2. Slowly pour i2 cups of the cashew meal into the food processor, processing until incorporated, still leaving the machine running.
3. Slowly pour in the oat bran, process until fully incorporated, and then finally turn off the food processor.
4. Pour the remaining 1 C. of cashew meal into a shallow bowl or onto a plate.
5. Roll the dough into 1-tablespoon balls, then roll in the cashew meal to fully coat. Place the dough balls onto the cookie sheet. Don't worry about placing them far apart, as the dough will not spread during baking.
6. Bake for 20 minutes and remove from oven. Let cool for at least 5 minutes before eating, and to room temperature before storing. Power bites will keep in an airtight container for 1 week, or frozen for up to 2 months.