THE INCABERRY

Raw Choc Incaberry Rumballs

- 1 270g tin coconut cream (I used ‘ayam’ brand)
- 1 teaspoon natural vanilla
- 3 tablespoons organic rum
- 2 tablespoons organic coconut oil (I use ‘Niugini’)
- 1 1/2 cups coconut sugar
- 1 cup ground coconut (coffee grinder)
- 1/2 cup rice bran (fine)
- 1 tablespoon finely chopped incaberries (superfood from health food stores)
- 1/2 cup organic sultanas
- 1 cup organic chopped raisins
- 2 cups ground (blender) rice puffs
- 1/2 cup organic cocoa powder
- Cacao powder, for rolling



Mix it all up! Refrigerate to chill a little, say 10-15 minutes. Then roll them in cacao powder. Keep them in the cold. YUMMO.

Thanks to Core Integraty with Cat for this recipe and image

http://catcore.blogspot.com.au/2013/03/superfood-treat-raw-choc-incaberry.html