



Bunny Breakfast Truffles

Enjoy orange carrot oat truffles with your warm coffee or tea

1 carrot (1/3 cup chopped), peeled
1/2 Tablespoon crystallized soft ginger
1/2 cup rolled oats
1/2 cup sliced almonds
1/2 cup sweetened shredded coconut
1/3 cup currants or chopped raisins
1/2 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
2-1/2 Tablespoons fresh orange juice

- Place carrot chunks and soft ginger in a food processor. Pulse the carrot and ginger into small pieces.
- Add oats, almonds, coconut, currants, cinnamon, and nutmeg; process until well blended and mixed.
- Slowly process orange juice into dry ingredients until mixture is moist enough to form into balls.

- Using 2 Tablespoon scooper, form mixture into 10 balls.; place on large plate; cover with plastic wrap until firm.
- Serve chilled or at room temperature. Sprinkle lightly with confectioners' sugar and add a dusting of spicy cinnamon before serving.
- Yield: 10 breakfast truffles

Cook's Note: For a healthier truffle, use unsweetened coconut and skip the sprinkle of confectioners' sugar.

About the Recipe: This is a simple recipe that can be prepared ahead of time. It has lots of healthy ingredients and an orange spiced carrot cake flavor. It is a grab-n-go that's ready to travel with you.