Goji Nibby Nuggets

If you like to snack and need something quick and grabbable, you will absolutely love these. I readily admit that the raw ingredients aren't cheap -- goji berries and cacao nibs can cost $8-$9 per 4 to 8-ounce bag, and good dates are pricey, too. (Tip: I buy my dates at a Middle Eastern grocery, where they cost less than half the price of those at the natural foods store.) Keep in mind that although your upfront costs may seem high, indivually wrapped bars will cost you much more. You can also swap out the bits for sunflower seeds, pepitas, or other crunchy tidbits of your choosing.

Inspired by the [Lemon Date Energy Bars](#) on Shutterbean

Makes 30 pieces

1/2 cup old-fashioned oats
12 ounces pitted dates (I used the deglet noor variety), rough-chopped
1 cup dry roasted, unsalted pistachios
1/2 cup roasted, unsalted cashews
1 tablespoon ground flaxseed
1/2 teaspoon almond extract
2 tablespoons almond milk
1/4 cup goji berries
1/4 cup cacao nibs

Toast the oats in a toasted oven or preheated 350 degree oven until slightly browned, shaking the baking pan once or twice to prevent burning, about 3 to 5 minutes. Cool.

In a food processor, grind the dates, pistachios, cashews, flax, and oats for 30 seconds, or until all ingredients are reduced to a uniform texture. Add the extract and almond milk and pulse in 1 second bursts. Add the goji berries and nibs and pulse about 20 times more, or until tiny colorful bits are evenly distributed throughout the "dough" and no large chunks remain (unless you'd like them there).

Line a baking sheet with wax paperor silpat. Using a small scoop, portion out the dough into 30 mounds. With slightly wet hands (to prevent sticking), carefully press each mound into a nugget. Set on the prepared sheet and refrigerate at least 1 hour, covered lightly with plastic wrap. The longer you chill them, the firmer they'll be, but they'll never become hard. Store in the refrigerator, or freeze until solid and then transfer to a zip-top freezer bag.