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Monster Cookie Balls

- 2 cups rolled oats
- 1 large apple, finely diced
- $\frac{3}{4}$ cup of raisins or currants
- 1 cup of nut butter (your choice)
- $\frac{1}{4}$ – $\frac{1}{2}$ pound whole pecans
- $\frac{1}{2}$ stick of butter or non-hydrogenated margarine
- $\frac{1}{2}$ cup carob chips (optional)
- 2 whole eggs
- 1 cup of spring or filtered water
- 2 teaspoons green STEVIA powder or $\frac{1}{2}$ teaspoon STEVIA extract powder

Combine rolled oats, eggs, water and butter in a mixing bowl. Stir in nut butter and remaining ingredients (except the pecans). Form into balls and place onto an oiled cookie sheet. Place a whole pecan on top of each ball. Bake at 350 degrees for 10–12 minutes.

Recipe by David Richard

