

# Chocolate Peanut Butter Energy Bites

16 SERVINGS 15 MINUTES



## INGREDIENTS

1 cup Quick Oats  
1/2 cup Ground Flax Seed  
3 tbsps Cacao Powder  
1/4 tsp Sea Salt  
1/2 cup All Natural Peanut Butter  
1/3 cup Maple Syrup  
1 tbsp Unsweetened Almond Milk  
(optional)

## DIRECTIONS

- 01 In a large mixing bowl combine oats, flax, cacao powder, sea salt, peanut butter and maple syrup. Add almond milk if the dough is too thick and sticky.
- 02 Roll the dough into balls about 1-inch in diameter. Chill in the fridge for at least 20 minutes before serving. Enjoy!

## NOTES

### STORAGE

Store in an airtight container in the fridge for seven days or in the freezer for longer. Always serve chilled.

### SERVING SIZE

One serving is equal to one ball.

### GLUTEN-FREE

Use certified gluten-free oats.

### NUT-FREE

Use sunflower seed butter instead.

### MORE FLAVOR

Add vanilla extract.

### NO MAPLE SYRUP

Use honey instead.

### NO QUICK OATS

For best results, these balls need a smaller oat-texture. If you substitute with rolled oats, pulse a few times in a food processor to chop them up into a quick oats texture.