Vegan Whoppers (Malt Balls)

Ingredients

- 1 cup vegan malted milk powder (blend toasted barley malt powder + oat milk powder + sugar)
- 1 cup powdered sugar
- 2 Tbsp coconut oil
- 1 cup vegan chocolate

Instructions

- 1. Mix malt powder + sugar + oil to form a dough. Roll into tiny balls.
- 2. Bake low-temp (200°F) 15 min to dry out and crisp. Cool.

Dip in melted chocolate, chill until set.