

No Bake Cookie Dough Protein Balls

Ingredients

1/2 cup natural almond butter

1/2 cup vanilla whey protein powder — about 2 scoops—use plant-based protein powder to make dairy free

1/3 cup coconut flour* — plus 1-2 tablespoons additional as needed

1 1/2 tablespoons honey — or pure maple syrup

1 teaspoon pure vanilla extract

1/4 teaspoon cinnamon

2-4 tablespoons Almond Breeze Unsweetened Vanilla Almond Milk

2 tablespoons dark chocolate chips — dairy free if needed

Instructions

In a large bowl, stir together the almond butter, protein powder, 1/3 cup coconut flour, honey, vanilla extract, cinnamon, and 2 tablespoons Almond Milk. Stir until the mixture forms a dough that is soft enough to roll into balls, but not overly sticky. Add additional coconut flour or Almond Milk as needed to make the mixture more or less dry. Stir in the chocolate chips.

Roll into 12 balls. Enjoy immediately or store in the refrigerator for later.

Nutrition Information: Yield: 12 balls

Amount per serving (1 ball) — Calories: 124, Fat: 7g, Saturated Fat: 2g, Sodium: 10mg, Carbohydrates: 8g, Fiber: 4g, Sugar: 2g, Protein: 7g

