

Coconut Almond Protein Balls

recipe from LĒVO Cookbook

Ingredients

- 2 cups rolled oats
- 1 cup coconut oil
- 1 cup honey
- 1/2 cup crunchy almond butter
- 1 cup unsweetened shredded coconut
- 1/2 cup cacao nibs or semisweet chocolate chips
- 1/2 cup chia seeds
- 1 teaspoon vanilla

Instructions

- Mix all of the ingredients together, until well blended. Put in the freezer for 15 minutes, then remove and roll into golf-ball size rounds, squeezing firmly as you go. Place in an airtight container and store in the fridge.

Notes

You can use infused honey or coconut oil or both if you want an extra punch. You can also use partial infused ingredient and partial non-infused to get to the desired potency.

Dried fruit, hemp seed, flax would also work well in this.

I added 2 scoops of vanilla protein powder to increase the protein content.

I mixed with my hands in a large bowl wearing disposable gloves.

