



VEGAN PEANUT BUTTER ENERGY BITES

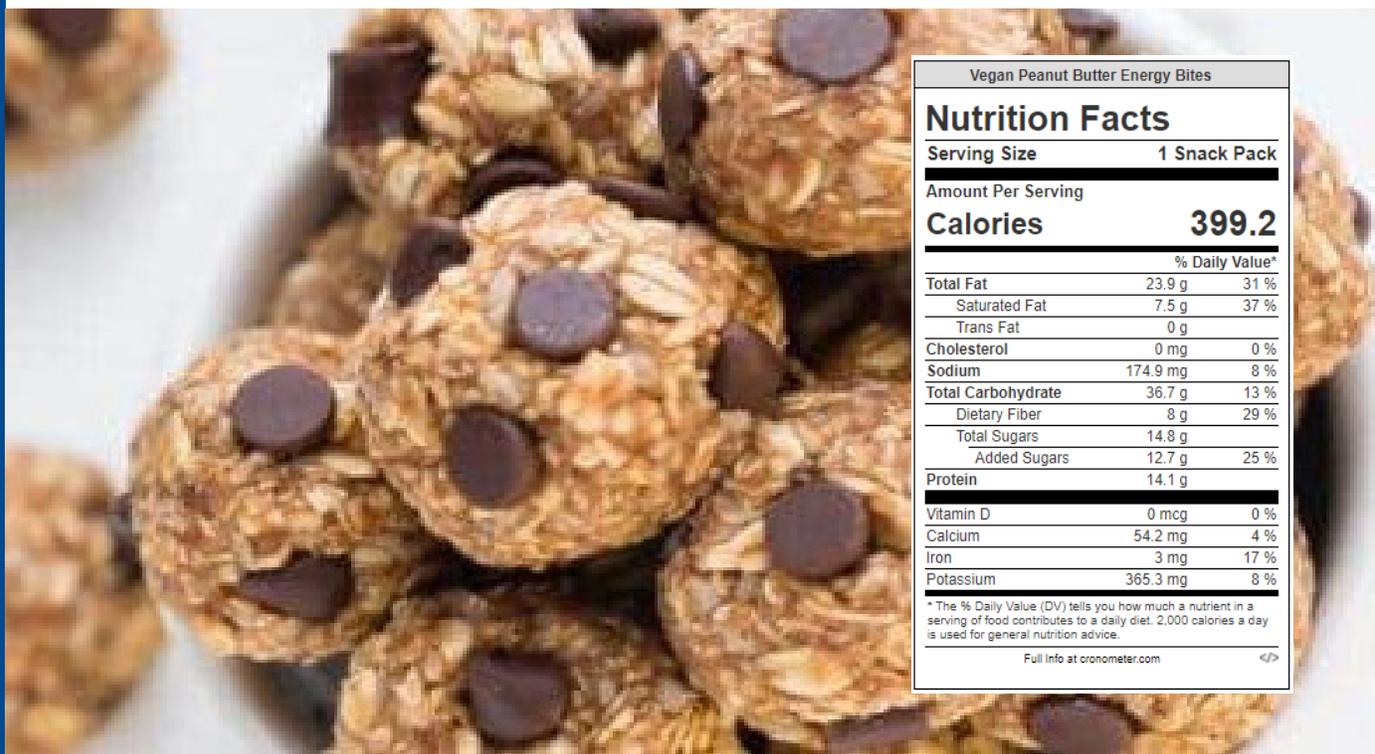
INGREDIENTS

- 1x 1/2 cup old fashioned oats
- 3 tbsp ground flaxseed
- 1 tbsp chia seeds
- Pinch of sea salt
- 1/4 cup vanilla whey protein powder
- 1/4 cup agave
- 3/4 cup natural peanut butter
- 1 tsp vanilla extract
- 1/2 cup dark chocolate mini chocolate chips
- 1-2 tbsp water, if needed



DIRECTIONS

1. In a food processor, add oats, ground flaxseed, chia seeds & salt. Pulse 10-15 times until some of the oats are broken into very small pieces while some remain intact.
2. In a medium bowl, add the oat mixture, pea protein powder, peanut butter, agave, vanilla. Stir with wooden spoon until well combined. If dough does not stick together, add 1/2 tablespoon of water at a time and stir until dough sticks together easily when formed into a ball.
3. Stir in chocolate chips. Roll the dough into 12 balls using cookie scoop.
4. Store balls in a covered container in the fridge for up to 2 weeks or in the freezer for up to 2 months.



Vegan Peanut Butter Energy Bites		
Nutrition Facts		
Serving Size	1 Snack Pack	
Amount Per Serving		
Calories	399.2	
% Daily Value*		
Total Fat	23.9 g	31 %
Saturated Fat	7.5 g	37 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	174.9 mg	8 %
Total Carbohydrate	36.7 g	13 %
Dietary Fiber	8 g	29 %
Total Sugars	14.8 g	
Added Sugars	12.7 g	25 %
Protein	14.1 g	
Vitamin D	0 mcg	0 %
Calcium	54.2 mg	4 %
Iron	3 mg	17 %
Potassium	365.3 mg	8 %

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Full info at cronometer.com