



Mini Chocolate Bites with a Crunch

Total Time: 45 minutes

Servings: 15

Ingredients

- 1 tbsp. Natural Nut Butter
- 1 tbsp. Coconut Oil
- 1/2 Cup Almond Milk
- 2 tbsp. Unsweetened Cocoa Powder
- 2 tsp. Stevia
- 1/2 tsp. Cinnamon
- 1 tbsp. Unsweetened Shredded Coconut
- 1/4 Mashed Banana
- 1 Scoop Chocolate Protein Powder
- Pinch of Salt
- 1 Cup Oats
- 2 tbsp. Flax Seeds
- 2 tbsp. Chopped Peanuts

Instructions

1. Put a small pot on medium heat.
2. Add 1 tbsp. nut butter, 1 tbsp. coconut oil, 1/2 cup almond milk, 2 tbsp. unsweetened cocoa powder, 2 tbsp. Stevia, 1/2 tsp. cinnamon, 1 tbsp. shredded coconut, pinch of salt, and 1 scoop chocolate protein powder.
3. Then add a 1/4 of a banana and mash it up with a fork. The heat will break it down. Stir everything to combine into a chocolatey pudding texture. It only take about a minute.
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5. Take the pot off the heat and fold in 1 cup of oats, 2 tbsp. flax seeds and 2 tbsp. chopped peanuts. *Note: A lot of recipes I found said to use the quick cooking oats, but I used old fashioned oats and they came out just fine.
6. Roll into balls (about 1 tbsp. in size) and put on baking sheet covered with parchment paper.
7. You can eat them like this, or you can put them in the fridge for 30 min. to harden them a bit.

