



LEMON MYRTLE AND FINGER LIME PROTEIN BALLS

Time: 20 mins

Serves: Approx 20

INGREDIENTS

- 1.5 cups almond meal
- 1/2 cup desiccated coconut
- 1/2 cup coconut oil, melted
- 3 tbsp maple syrup
- 1 tbsp Lemon Myrtle
- 1 tsp Freeze Dried Finger Lime
- 2 tbsp vanilla protein powders (optional)
- seeds of one vanilla pod (or 1/2 tsp vanilla powder/extract)
- 1 cup shredded or desiccated coconut plus extra for rolling

The perfect snack for when you need that 3pm afternoon pick-me-up! Ditch the coffee and instead enjoy these filling and delicious bite-sized snacks! They're bursting with zesty goodness.

METHOD

1. Place all the ingredients except the extra coconut for rolling and the coconut oil in a food processor. Pulse to combine and slowly pour in the melted coconut oil. Keep blending until the mixture forms a very thick batter.
2. Place the shredded coconut for rolling into a bowl. Remove the mixture from the food processor and roll into heaped teaspoon size balls. Dip each ball into the shredded coconut for coating.
3. Once all balls are rolled and coated, place them in the fridge to firm up. Store them in the fridge for up to two weeks or freeze them for a later date!

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