Coconut Cashew Honey Energy Bites



Energy bites are one of the easiest to throw together with remaining ingredients you have in your kitchen. All you need is a nut or seed butter of some kind, or a paste (such as from dates), a sweetener, and toppings like more seeds and nuts, coconut flakes, dried fruit, etc.

30 mins	8 mins	16-20 bites
TOTAL TIME	PREP	YIELD

Recipe by Lauren Neves, Lauren's Lighthouse

Ingredients

1 cup cashew butter

2/3 cup shredded coconut

1/2 cup sunflower seeds

1/3 cup milled flaxseed

1/4 cup raw honey

2 tsp espresso powder

1/4 tsp cinnamon

1/2 tsp maca powder

pinch of sea salt

Directions

- 1. Mix all ingredients in a large bowl until even. Roll bit-size amounts (about 1.5 tablespoons) into balls.
- 2. Refrigerate for 1 hour and serve immediately, or store in refrigerator up to two weeks.

Note: If the mixture appears dry and does not stick together, add 1 tablespoon of water or 1/2 tablespoon of coconut oil. Add more as needed.

Did you make this recipe?

Tag @drizzle_honey on Instagram and use the hashtag #howidrizzle