

no bake CHOCOLATE PEANUT BUTTER BALLS

- 3 to 3.5 cups old-fashioned rolled oats
 - 1 cup natural peanut butter (I make my own peanut butter with unsalted dry roasted peanuts)
 - 3/4 cup pure maple syrup
 - 1/3 cup dried fruit*, chopped (I use dried cranberries or cherries)
 - 1 tablespoon chocolate protein powder (or cocoa powder)
 - 1 tablespoon cacao nibs
 - Optional: 1 tablespoon bee pollen
1. Mix peanut butter and maple syrup together in a large bowl. If needed, slightly warm the ingredients so it's easier to stir.
 2. Add the chopped dried fruit, cacao nibs, and optional bee pollen. Stir well.
 3. Stir in oats with chocolate cacao powder. Start with 3 cups of oats and add additional 1/2 cup of oats if the mixture is too sticky to roll. I almost always use 3.5 cups.
 4. Roll into 1.5 inch balls and store in airtight container.

* Get creative with your mix-in ingredients! Try other dried fruit, coconut, nuts or seeds, mini chocolate chips, raisins, or ground flax seed. Or try cinnamon & spices instead of cocoa.