



Coconut Peanut Butter Balls*

Serving: 1

Veg

Ingredients

- 2 tbsp Peanut Butter Crème
- 1 tbsp Coconut Oil
- 2 tbsp Almond flour OR 1 tbsp Whey Protein plain
- 1 tbsp - Hershey's Unsweetened Special Dark 100% COCOA
- 2 tbsp - Finely Crushed Peanut powder
- Pink salt optional
- Sweetener of your choice
- To roll the balls half cup

Preparation Method

- **Makes 6-7 Balls:**
- 1. Add the cocoa powder, Sweetner , Peanut butter, Almond flour ,Half crushed peanuts , to the Melted the coconut oil .
- 2. Freeze for 1 hour.
- 3. Spoon out small serving of the peanut butter mix . Roll it in to small ball.
- 4. Drop it in to the coconut and roll around with your hands so coconut covers the balls.
- 5. Refrigerate over night so they firm up.