



CACAO ENERGY BITES

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Prep time: 10 mins | Cook time: 30 mins | Yield: 16 energy bites

DESCRIPTION

Rich cacao powder is combined with only three other ingredients to create a brownie batter-like treat. This recipe is vegan, gluten-free, and refined-sugar free!

INGREDIENTS

- 2 cups oat flour
 - 1/2 cup peanut butter
 - 1/4 cup cacao powder
 - 1/2 cup maple syrup
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INSTRUCTIONS

1. In a large bowl, mix together peanut butter and maple syrup
2. In a separate bowl, combine oat flour and cacao powder
3. Fold the dry ingredients into wet ingredients and mix until well combined
4. Roll the dough into 16 balls
5. Place in a refrigerator or freezer for 30 minutes
6. Roll balls in extra cacao powder to coat
7. Enjoy energy bites immediately or store them in a refrigerator or freezer and enjoy later



DID YOU MAKE THIS RECIPE?

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