

Chocolate Covered Peanut Butter Balls

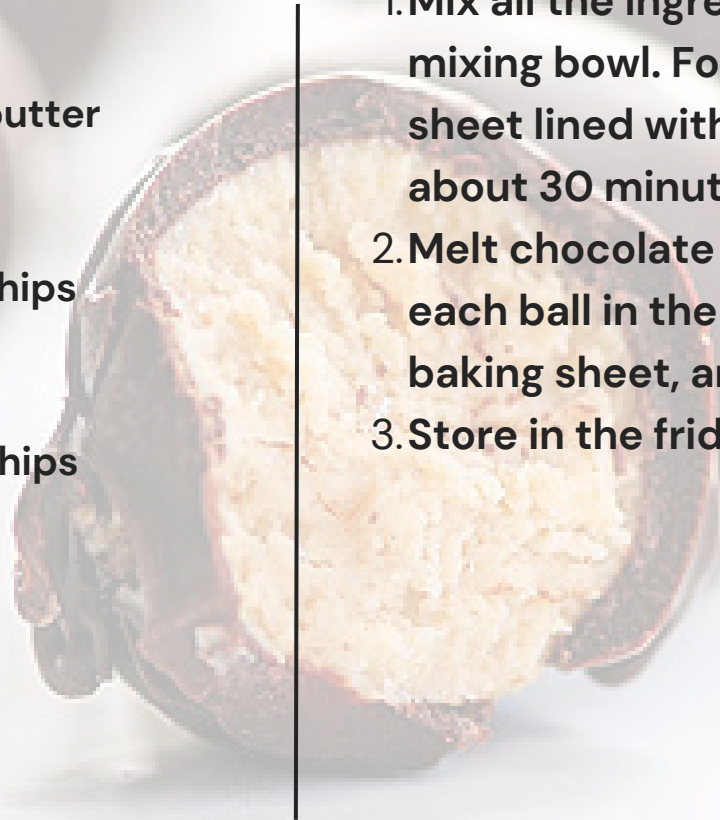
Ingredients

For Peanut Butter Part:

- 1/3 cup maple syrup
- 1/2 cup creamy peanut butter
- 1 1/3 cup oat flour
- 1 tsp vanilla
- 1/4 cup mini chocolate chips
- 2 TBS coconut oil

For Coating:

- 1/2 cup dark chocolate chips
- 1 TBS melted coconut oil



Directions

1. Mix all the ingredients for the balls in a medium sized mixing bowl. Form into 1 inch balls and place on a baking sheet lined with parchment paper. Place in the freezer for about 30 minutes.
2. Melt chocolate and coconut oil in the microwave, and dip each ball in the chocolate mixture. Place back on the baking sheet, and freeze until hardened.
3. Store in the fridge or freezer and enjoy!

MADE WITH LOVE

by Teresa Forehand