

## Chocolate Protein Balls

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**Prep Time:** 10 | **Total Time:** 120 | **Yield:** 10

### Ingredients

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6 tablespoons almond butter (or nut butter of choice)

4 tablespoons raw cacao

2 tablespoons cold pressed coconut oil

1 tablespoon ground linseeds, chia seeds, or almond meal

1 large scoop of your favourite paleo protein powder.

1 Tbsp raw honey or 5 drops of stevia

Pinch of sea salt

Water (as needed)

Shredded coconut

### Method

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Combine all the ingredients in a large bowl and mix thoroughly. If the mixture is too dry- add some water one tablespoon at a time. If it is too wet, simply place in the fridge to harden.

Mould the dough into little balls then roll each ball in a bowl of shredded coconut and place them on wax paper. Alternatively, you could dust them with more cacao for an extra boost of antioxidants.

If you'd prefer bars – simply pour the mixture into a small loaf pan that has been lined with baking paper and place in the fridge until hard. Cut into your desired sized bars.