

# No Bake Peanut Butter Protein Balls



**PREP TIME:**  
5 MINUTES

**ROLL TIME:**  
15 MINUTES

**TOTAL TIME:**  
20 MINUTES

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Recipe type: Gluten Free / Dairy Free / Vegan

Yield: 30-40 Balls

## Ingredients:

- 2 Cups Gluten Free Rolled Oats
- 1 Cup Ground Flax Seed
- 1 Cup Mini Semi-Sweet Chocolate Chips (*Recommend Enjoy Life Brand*)
- ½ Cup Honey
- 1 Cup Unsweetened Peanut Butter (*Can Substitute other Nut Butters – Almond/Cashew/Sunflower*)
- 2 TSP Pure Vanilla Extract

## Instructions:

1. Pour all ingredients into large mixing bowl.
2. With rubber spatula mix all ingredients together until thoroughly mixed.
3. Roll into small 1" - 2" size balls. Place in large glass container with lid.
4. Store in fridge or freezer.
5. Set aside at room temperature (for thawing) a few minutes before serving.

**\*Try and use all organic ingredients if possible.**

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