

NO BAKE CHOCOLATE PEANUT BUTTER MAPLE SYRUP BALLS

INGREDIENTS

- 1 cup** all-natural peanut butter
- 1/4 cup** pure maple syrup
- 2 tsps** vanilla extract
- 1.5 cups** rolled oats
- 1/2 cup** unsweetened shredded coconut
- tiny pinch of salt
- 1/3 cup** mini chocolate chips
- 2-4 tsps** water

DIRECTIONS

- 1.** In a large glass mixing bowl, stir together the peanut butter, maple syrup and vanilla extract.
- 2.** Then stir in your oats, coconut and salt until well incorporated and then mix in the chocolate chips.
- 3.** If your “dough” doesn’t hold together well when pressed into balls, add a tiny bit of water, just a teaspoon at a time until it all holds together well when squeezed into a ball. This is not an especially “doughy” mixture, almost more crumbly so you’ll need to squeeze the bites together pretty well to get them to hold together.
- 4.** Form one inch balls by pressing about 1 tablespoon of the mixture together in your hands.
- 5.** Store in an airtight container.

