



MATCHA, COCONUT & CACAO PROTEIN BALLS



GF, RSF, VGN



20 mins



20

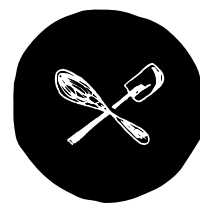


Ingredients

- 2 cups raw almonds
- 2 cups raw unsalted cashews, soaked & drained
- ¾ cup coconut flakes
- 3 tbs vanilla pea protein powder (optional)
(I use 'Amazonia' pea protein powders)
- ¼ cup rice malt syrup
- ½ cup pure maple syrup
- 2 tbs coconut oil
- ½ cup raw cacao
- ½ tsp cinnamon
- 1 tsp vanilla

For Rolling (optional)

- Toasted desiccated coconut
- Extra cacao powder
- Matcha powder (green tea powder)



Method

1. Add all the ingredients into a food processor and blend for about 3-4 minutes.
2. The mixture will look crumbly. Take a bit out and press it in your hands. If it stays together it is ready. If it is falling apart blend for a couple more minutes.
3. Once the mix is ready, press the mixture into tablespoon sized balls.
4. Next roll the balls into the cacao, coconut or matcha powder (optional).
5. Store them in the fridge.

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