

Zucchini Bread Recipes

No-Bake Chocolate Peanut Butter Protein Balls

15 min Prep time	**15 min** Total time	**12** Servings
Easy Difficulty	**American** Cuisine	**Snack** Course

Ingredients

Main Ingredients

- [ ] 1 cup natural peanut butter
- [ ] 1/3 cup honey
- [ ] 1/2 cup rolled oats
- [ ] 1/4 cup unsweetened cocoa powder
- [ ] 1/2 cup chocolate protein powder
- [ ] 2 tbsp chia seeds (optional)
- [ ] 1 tsp vanilla extract

Instructions

1. In a medium saucepan over low heat, melt the peanut butter with honey until smooth; this fragrant mixture should feel warm but not bubbling.



2. Remove from heat, stir in vanilla extract, then whisk in cocoa powder and protein powder until fully incorporated.



3. Fold in rolled oats and chia seeds; the dough should start to clump together. If it feels dry, add a splash of almond milk.



4. Using a tablespoon or cookie scoop, roll the mixture into balls and place them on a parchment-lined tray.



5 For extra decadence, drizzle a few melted dark chocolate pieces over each ball; oreo balls inspire a similar finish.



6 Refrigerate for at least 30 minutes until firm. Then enjoy straight from the fridge or store for later.



Nutrition per serving

120 kcal	8 g	12 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mixture is too sticky, chill it for 10 minutes before shaping.
- A dash of sea salt on top can balance the sweetness.
- Feel free to swap honey with maple syrup for a different flavor nuance.