



Chocolate Nut Butter Bites

Adapted from Love and Lemons

BAH Note: I was tempted to omit the flaxseed because I had such a struggle finding it in a store. Glad that I didn't since it acts as a binder (in lieu of egg) and allows this to be a completely no bake recipe. Do yourself a favor and just double the recipe below from the get go.

- 1 cup old fashioned oats
- 1 tablespoon ground flaxseed + 3 tablespoons water
- ¼ cup nut butter of choice (I use cashew butter)
- 2 tablespoons agave nectar or maple syrup
- 3 pitted Medjool dates
- 2 tablespoons coconut oil
- 1/4 teaspoon kosher salt
- ½ cup unsweetened coconut
- 1/3 cup chocolate chips

Toast the oats on the stovetop over low heat until they begin to smell nutty.

Combine the flaxseed and water in a small bowl and set aside to thicken.

Pulse the nut butter, agave nectar/maple syrup, dates, coconut oil, and salt in a food processor until combined. Add the thickened flaxseed and process until smooth.

Add the oats and coconut and pulse until evenly combined. Add the chocolate chips and process until the mixture begins to pull away from the side of the food processor into a chocolatey ball.

Use a small ice cream scooper to portion the mixture into individual bites onto a sheet pan lined with parchment. Place in the fridge to chill before transferring to an airtight container and storing in the freezer.