

Protein Chocolate Truffle Balls

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Ingredients:

1.5 cups peanut butter
1 cup chocolate protein powder
1/4 cup coconut flour (will have to add as needed to make
dough less sticky)
chopped peanuts
cocoa nibs

Chocolate topping

Pure chocolate chips (no sugar or additives) 1 dropper stevia
to taste
OPTIONS 2 is use dark chocolate chips, this will add
minimal sugar

Directions:

Roll into ball and place on parchment paper lined tray. Place
in freezer for 30 mins. Melt topping. use a knife or
skewer...fingers work too, and dip the balls in chocolate.
Place back on tray and freeze until chocolate is hard.

I like to store them in a freezer dish to eat later. The fridge
works as well.