

Satisfy your sweet tooth with snickerdoodle protein balls - A no-bake, healthy treat that will keep you full!

Servings: 40 balls | Prep: 5 MIN | Cook time: NA

Ingredients

- 3 cups oats (or oat flour)
- 1 cup vanilla protein powder*
- ½ cup pure maple syrup
- 1 ½ cup nut butter
- ½ cup coconut oil
- 2 Tbsp ground cinnamon
- 1 tsp vanilla extract
- ½ tsp sea salt
- Cinnamon sugar coating (optional)
- ¼ cup coconut sugar
- 1 tsp ground cinnamon



Instructions

1. To a food processor, (if not using oat flour), add oats to the processor and blend on high until oats have turned into oat flour. Add all of the ingredients, except cinnamon sugar coating, and blend on high until completely incorporated.
2. If it's too dry, add more honey or water and if it's too wet, add 1 tbsp of oat flour.
3. Using a tablespoon or cookie scooper, form into balls and place on a plate.
4. If making the cinnamon sugar coating, add both ingredients in a small bowl and toss until incorporated. Add 3-4 balls in the cinnamon sugar mix and roll each ball around until fully coated.
5. Store in an airtight container for up to one week or in the freezer for up to a month.

Notes

- My favorite protein powder is **Equip Foods!** Use code ROOTS for 15% off your first order at this [link](#).