

*Craving a sweet treat that won't sabotage your healthy lifestyle? Try these Strawberry Cheesecake Protein Balls – they're a hit with gym goers and perfect for satisfying your sweet tooth.*

**Servings: 36-38 balls Prep: 5 MIN Cook time: 0 MIN**

## Ingredients

- 3 cups gluten-free oats (or oat flour)
- 1 cup vanilla protein powder
- 2 Tbsp ground cinnamon
- ½ tsp pink Himalayan sea salt
- 1 cup pure maple syrup
- 1 ½ cup nut butter
- ½ cup coconut oil (half melted)
- 1 tsp vanilla extract
- ¼ - ½ cup white chocolate chips
- 1/4-1/2 cup freeze dried strawberries



## Instructions

1. In a food processor, blend oats until flour consistency and then add the rest of the ingredients to process minus the chocolate chips. Fold in the white chocolate chips and use a 1 tbsp measuring spoon or cookie scooper to turn into balls!

## Notes

1. Although it's not necessary, melting the coconut oil can improve the dough's texture and the distribution of the white chocolate chips throughout the balls, creating a delightful cheesecake flavor.