



Peanut Butter Bites

Ingredients:

For the bites:

- 1 cup Eat Naked Natural Peanut Butter
- 60ml maple syrup
- 60ml coconut flour
- 60ml Eat Naked Almonds (blended in a high-speed blender until it resembles almond flour)
- 150ml puffed rice

For the coating:

- 100g vegan dark chocolate

Method:

1. Mix peanut butter and maple syrup together until it firm
2. Add the rest of the ingredients
3. If mixture is too sticky, place in the freezer for a bit. If not, start rolling the mixture into balls
4. Place balls in the freezer until cold
5. Melt chocolate and allow to cool until room temperature
6. Remove balls from the freezer and start to coat them in the chocolate (and maybe salt)
7. Store in the fridge until ready to eat ♥

Credit for these recipes go to VIP Ede Van Wyk.