

Cinnamon Protein Balls

Ingredients

Protein Balls

- 1/2 cup unsalted roasted almonds 1/2 cup unsweetened shredded coconut
- 4 Medjool dates, pitted
- 70 grams plant-based vanilla protein powder
- 1 Tbsp unsulphured molasses
- 1 tsp vanilla extract
- 1 tsp ground cinnamon
- 1 tsp ground ginger
- 1/4 tsp ground nutmeg
- 1/4 tsp Kosher salt
- 1/8 tsp allspice
- 1/8 tsp ground cloves
- 5 Tbsp water

Chocolate Drizzle

- 1/4 cup vegan white chocolate chips
- 1/2 tsp olive oil
- 1/2 tsp ground cinnamon
- 1/4 cup chopped crystallized ginger, for garnish (optional)



Directions:

Protein Balls

Step 1: Add the almonds, coconut and dates to the bowl of a food processor. Manually pulse until coarsely chopped.

Step 2: Add the remaining ingredients, except the water, to the food processor and manually pulse until just combined. Add the water, one tablespoon at a time, until the mixture becomes thick and sticky.

Step 3: Line a large rimmed baking sheet with wax or parchment paper. Roll the dough into 1-inch balls and place on the prepared baking sheet. Place in the freezer while preparing the chocolate drizzle.

Our [Guest blogger](#), Adam Fisher, shares this delicious recipe. Get it now at HealthEcooks.com