

Chocolate Oat Balls

Ingredients

{This makes a small batch, about 6-8 balls}

1/4 cup honey

1/4 cup peanut butter

1/3 cup semi-sweet chocolate chips

1/2 cup rolled oats

1/4 cup almonds, crushed

1/8 cup ground flax seed

1/8 cup sunflower seeds

Directions

Melt peanut butter and honey in a pan over medium heat.

Add remaining ingredients.

Stir with spatula for a couple minutes to combine until chocolate thoroughly melts. Remove from heat and let sit in pan at least 10 minutes to cool and harden a bit. When it cools enough to touch, mold into balls. They will harden further as they sit for a while. We store ours in an airtight container in the fridge.

