

Cocoa Energy Bites

You will need:

- 1/2 cup ground flax seed
- 1 cup peanut butter
- 1/4 cup honey
- 2 cups rolled oats
- 2 tablespoons unsweetened cocoa powder
- 1/2 cup chocolate chips
- 1/4 cup unsweetened coconut
- 1/4 cup water

Directions:

Put all ingredients (except chocolate chips) in your food processor* and mix thoroughly. The dough should be slightly damp and malleable. Add the chocolate chips in last and pulse until they are evenly distributed throughout the dough. If you want the chocolate chips left whole, knead them in by hand in a separate bowl. Roll the dough into 1 1/2 inch balls (as if you were making cookies) and place in a gallon-sized ziplock bag. I like to freeze mine because they hold their shape better that way. This recipe makes about 3 dozen energy bites. Enjoy! :)

*If you don't have a food processor, you can mix the ingredients together with a wooden spoon (only add one or two ingredients at a time).