



## Chocolate Christmas Protein Balls Recipe

These little balls are packed with protein from Whey Protein as well as Protein Chocolate that's got 62% less sugar than your average bar. So, you can fill up on their gooey goodness with a fraction of the guilt.

**Serves: 12, Prep time: 00:45, Cook time: -**

### Instructions

1. In a large bowl, add the almond butter, protein powder, honey and instant oats, mixing well until completely combined.
2. With your hands, create smooth balls roughly the size of a ping-pong ball of the mixture. Place these on a tray and leave to set in the fridge for 15 minutes.
3. Meanwhile, add the dark chocolate to a microwaveable bowl and place in the microwave for 30 seconds. Take out, stir, and repeat this process until the chocolate has fully melted.
4. Carefully add the protein balls to the melted chocolate one at a time,

### Ingredients

- 160 grams Butter, Almond (5.5 oz)
- 25 grams Vanilla Whey Protein Powder (1 oz)
- 3 tablespoon Honey
- 100 grams Oats, toasted, Rolled Oats (3.5 oz)
- 80 grams High Protein Dark Chocolate (3 oz)
- 10 Almonds, crushed

making sure to roll each one about so that it is entirely covered.

5. Place the chocolate covered balls onto a tray that has been lined with greaseproof paper, and then sprinkle with crushed almonds.
6. Put the tray back into the fridge for 20 minutes to chill, then serve.

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