

Peanut Better Balls (from Oh She Glows)

Makes 16-20

1 Cup natural/organic peanut butter smooth or crunchy

3-6 Tablespoons maple syrup Local is best!

2-3 Tablespoons coconut flour

¼ tsp fine sea salt

6 tablespoons gluten-free rice crisp cereal

¾ Cup dark chocolate chips (vegan)

½ Tablespoon coconut oil

In food processor, mix all ingredients except cereal, coconut oil and chocolate chips. If mixture is too dry, add more syrup. Place mix in bowl and stir in rice cereal. Mixture should hold together when you roll tablespoon size amounts in your hands. Roll all balls and place on cookie sheet to set.

Melt chocolate chips with coconut oil. Dip individual balls in chocolate and place on wire rack or cookie sheet covered with wax paper. Place in freezer for 10-15 minutes. Enjoy!