



# COOKIE DOUGH BALLS

*Vegetarian Gluten free*

## INGREDIENTS

- 1 cup + 2 tbsp Vanilla Lifestyle Mix
- 1/2 cup nut butter, I prefer salted peanut butter or cashew butter.
  - 3 Tbsp honey or maple syrup
- 1 Tbsp coconut oil melted (add more if needed)
  - 1 tsp vanilla
- Pinch of salt if none in nut butter
  - 1/2 cup chocolate chips

## DIRECTIONS

1. Mix all ingredients, holding 1/4 cup chocolate chips
2. Roll into 1" balls
3. Sprinkle with remaining chips
4. Chill for 1 hour

## NOTES

Store in air tight container in the refrigerator