

SPRINKLE ENERGY BITES

INGREDIENTS:

- 1 cup creamy cashew butter (or seed butter)
- 1/3 cup pure maple syrup
- 1 teaspoon LorAnn Organic Almond Bakery Emulsion
- 1 3/4 cups old-fashioned rolled oats
- 1/4 cup flaxseed meal
- 1 teaspoon LorAnn Pure Vanilla Bean Powder
- 2 tablespoons melted & cooled coconut oil
- 1/4 cup jimmies sprinkles
- 3 tablespoons jimmies sprinkles (for rolling)



DIRECTIONS:

1. **Make mixture:** In a large bowl combine cashew butter, maple syrup and LorAnn Organic Almond Bakery Emulsion – use a sturdy spatula or large spoon to combine. Add in rolled oats, flaxseed meal, and Lorann Pure Vanilla Bean Powder. Stir until almost combined, add 2 tablespoons of melted coconut oil and stir again. Lastly, fold in the sprinkles.
2. **Chill:** Place bowl in freezer for about 10 minutes (or fridge for 20 minutes). The cold mixture will make forming the energy balls much easier.
3. **Scoop:** Using a 1/2 round tablespoon or small cookie scoop, scoop mixture into rounded balls and roll between palms to shape evenly. You should get roughly 30 rounded tablespoon size balls. Roll or dip energy balls into shallow dish of sprinkles before placing on a parchment lined baking sheet in a single layer.
4. **Store:** Keep these sprinkle energy bites in the fridge, up to two weeks or keep in the freezer for about 3 months.