




Brownie Batter Protein Balls

 7 ingredients  40 minutes  6 servings

Directions

1. Line a baking sheet with parchment paper.
2. Combine dates, black beans, chocolate protein powder, pumpkin seed butter, sea salt, and cacao powder in the bowl of your food processor. Process until smooth, scraping down the sides as necessary.
3. Roll the dough into 1-inch balls and place on the covered baking sheet. You should have about 3 balls per serving.
4. To make the optional chocolate drizzle: melt the chocolate chips in a double boiler and drizzle over balls.
5. Refrigerate at least 1 hour to set. Enjoy!

Notes

- Serving Size** Nutrition information is calculated based on 3 balls per serving.
- Storage** Store in an airtight container in the fridge up to 1 week, or in the freezer for up to 1 month.
- No Pumpkin Seed Butter** Use tahini, sunflower butter, almond butter or peanut butter instead.
- Preferred Protein Powder** This recipe was developed and tested using Genuine Health Vegan Fermented Protein Powder in Chocolate. For best results, use this or a plant-based protein powder.

Ingredients

- 1/3 cup** Pitted Dates (packed)
- 2 cups** Black Beans (cooked)
- 1/2 cup** Chocolate Protein Powder
- 1/3 cup** Pumpkin Seed Butter
- 1/2 tsp** Sea Salt
- 1 tbsp** Cacao Powder
- 1/2 cup** Organic Dark Chocolate Chips (optional)