

Brownie Batter Bites

Prep: 5 min Cook: 0 min Total: 40 min Servings: 12

Calories: 155 Fat: 9g Protein: 3g Carbs: 17g Fiber: 3g

Ingredients

- 1 cup Oatsome Organic Oat Flour Blend
- 1/4 cup BBF Organic Cacao Powder
- 1/3 cup PBfit Organic
- 1/4 cup coconut oil, melted
- 1/3 cup honey
- 1/4 cup water
- 1/4 tsp salt
- 1/2 tsp vanilla
- 1/3 cup chocolate chips

Directions

1. Preheat oven to 350 degrees, spread oat flour on a parchment lined baking sheet and bake for 10 minutes. This will heat treat the flour and make it safe for consumption!
2. In a large mixing bowl, combine the coconut oil, honey, water, vanilla, salt, Cacao, and PBfit Organic. Mix until well combined.
3. Add the oat flour and stir with a sturdy spoon until a thick, brownie-like batter forms.
4. Scoop the dough into portions and roll each portion into a ball using your hands.
5. Place the balls in the refrigerator for 10 minutes to firm up.
6. Meanwhile, place the chocolate chips in a microwave safe bowl. Microwave in 30 second intervals, stirring between each interval, until fully melted and smooth.
7. Remove the brownie bites from the refrigerator and coat each one in the melted chocolate.
8. Place the coated bites on parchment paper for easy removal.
9. Return them to the refrigerator for about 25 minutes, or until the chocolate is set.
10. Enjoy your Brownie Batter Bites!