



Orange Spice Protein Balls

5 servings

30 minutes

Ingredients

1 cup Almond Flour
1/2 cup Protein Powder (unflavored)
2 tbsps Pumpkin Pie Spice
2 tbsps Hemp Seeds
1/8 tsp Sea Salt
1/3 cup Almond Butter (runny)
1/3 cup Maple Syrup
1 tsp Orange Extract
2 tbsps Orange Zest (plus more for garnish)

Directions

- 1 In a bowl, combine the almond flour, protein powder, pumpkin pie spice, hemp seeds, and salt.
- 2 Add the almond butter, maple syrup, orange extract, and orange zest and mix until smooth.
- 3 Use a one-inch (2.5 cm) cookie scoop or a teaspoon to scoop out the mixture and roll it into balls. Continue until all of the mixture is used. Refrigerate for 15 to 20 minutes to firm up. Enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to one week. Freeze for up to three months.

Serving Size: One serving is two balls.

No Almond Butter: Use cashew butter instead.