

Peanut Butter Buckeyes

7 ingredients · 1 hour · 16 servings



Directions

1. Line a baking sheet with parchment paper.
2. In a medium-sized mixing bowl, add the peanut butter, protein powder, coconut flour, maple syrup and salt. Mix to combine. Using a tablespoon, roll into balls and place them on the baking sheet. Repeat until the batter is used up and then place in the freezer to harden for 30 minutes.
3. In a small bowl, add the chocolate chips and coconut oil and microwave on high for 30 to 45-second intervals until melted. Stir with a spoon to fully combine.
4. Remove the bukeyes from the freezer. Using a toothpick or a fork, dunk into the melted chocolate about 2/3 of the way up. Place back on the baking sheet. Repeat until all are dipped in chocolate. Place in the fridge to harden, about 20 minutes. Enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to two weeks. Freeze for up to 6 months. These are best enjoyed from the fridge or freezer.

Serving Size

One serving is equal to one ball.

Nut-Free

Use sunflower seed butter instead of peanut butter.

Protein Powder

This recipe was tested with a plant-based protein powder.

No Protein Powder

Remove and replace with coconut flour, using half the amount called for.

Ingredients

- 1 cup All Natural Peanut Butter
- 1/4 cup Vanilla Protein Powder
- 3 tbsps Coconut Flour
- 3 tbsps Maple Syrup
- 1/4 tsp Sea Salt
- 3/4 cup Dark Chocolate Chips
- 1 1/2 tsps Coconut Oil