TAYLOR & COLLEDGE

Vanilla Almond Energy Balls



Preparation: 30 mins
Portions: 8 Portions

Ingredients

For the energy balls

10 g Cocoa Butter
50 g Almond Butter
20 g Maple Syrup
1 tsp Taylor & Colledge Vanilla Bean Extract
70 g Oats
pinch Salt
25 g Dark Chocolate Chips
15 g Almonds
30 g Ground Almonds

Preparation

1. In a small saucepan, gently melt the cocoa butter over medium heat. Transfer it to a mixing bowl and stir in the almond butter, maple syrup, and Taylor & Colledge Vanilla Extract until smooth.Using a blender, grind the oats until they resemble flour. Roughly chop the almonds so the pieces are no larger than split peas.Add the oat flour, salt, chopped almonds, 20 g of the ground almonds, and the chocolate chips to the wet ingredients. Mix well – using your hands works best here. The mixture will be quite crumbly, but that’s exactly how it should be.Shape the mixture into small balls with your hands, pressing the dough tightly to about the size of a walnut, then roll them in the remaining ground almonds (about 10 g).Store in an airtight container until ready to enjoy.