



ALMOND, CHOCOLATE & BANANA SUPERFOOD PROTEIN BITES

Soy-Free. Sugar-Free. DF. GF. Vegan. Vegetarian.

What You'll Need:

- 1.5 cup blanched almond flour
- ¼ cup ripe bananas, mashed until creamy
- ¼ cup almond butter
- ¼ cup spinach, chopped super fine
- 2 tbsp flax powder
- 2 tbsp mini chocolate morsels **use Enjoy Life chocolate to keep recipe Vegan*
- 1 tbsp chia seeds
- ½ tsp cacao powder
- ½ tsp vanilla extract
- ¼ tsp cinnamon

Preheat oven to 350. Mash bananas then add almond butter, spinach, flax, chocolate, chia, cacao, vanilla, and cinnamon. Stir with a fork until smooth. Let it sit for 5 mins so the batter thickens up. Then add the flour and stir until completely blended.

Place dollops on a greased baking pan, bake for 20 minutes. Let cool for 10 minutes and they are ready to serve!

This is a treat for the whole family!

Note: For the most health-conscious version of this recipe, use all organic ingredients.