

Cinnamon & Sultana

Vegan Protein Balls



Ingredients

- 1 & 1/2 cups rolled oats
- 2 tbsp sultanas
- 1 cup peanut butter
- 1/4 cup maple syrup
- 1 scoop (30g) vanilla protein powder
- 1/2 tsp cinnamon

Method

- Place all ingredients into a large mixing bowl. Mix until well combined
- Spoon out mixture to roll into your desired shaped vegan protein ball. You may need to have a small bowl of water handy to wet your hands and to roll the mixture much more efficiently.
- Allow balls to set in the fridge or freezer in a sealed container before eating (these vegan protein balls will last 1 week in the fridge or 3 months in the freezer)

