

HOT CROSS BUN FLAVOURED VEGAN PROTEIN BALLS



Ingredients

- 1/2 cup almonds
- 1/2 cup rolled oats
- 1/2 cup desiccated coconut
- 1 tbs mixed spice
- 1/2 tsp ground cinnamon
- 1/2 tsp ground cloves
- 1 scoop vanilla protein powder
- 1/3 cup sultanas
- 1/3 cup orange juice
- 2 tbs vegan butter, melted

Method

- Place almonds, rolled oats, desiccated coconut, mixed spice, cinnamon, ground cloves and protein powder into a food processor and blend until texture is smooth.
- Add in sultanas, orange juice and vegan butter. Blend again and the mixture comes together
- Roll into desired sized balls.
- These simple vegan protein balls can be stored in an airtight container up to a week in the fridge, or up to 3 months in the freezer

