



CAKE ENERGY BITES

Protein-Rich / Gluten Free / No Bake

Recipe by @cherylshealthylife and featured on MariGoldBars.com

“Literally cannot get ENOUGH of making some sort of energy/protein bites weekly to have on hand when you need a little something. These are full of healthy fats, fiber, protein & fun with the v-day sprinkles. The perfect blend of everything”

- @cherylshealthylife

INGREDIENTS:

- 1 cup of creamy cashew butter
- 1/3 cup maple syrup
- 1/2 tsp vanilla extract
- 1/2 tsp almond extract
- 1/2 cup almond flour
- 1/3 cup oat flour
- 3 tbsp coconut flour
- 1 scoop of MariGold Grass-fed Collagen Peptides
- 2 tbsp all natural sprinkles - divided

DIRECTIONS

1. Stir together cashew butter + maple syrup + vanilla + almond extract in a bowl until smooth.
2. Add in the flours + collagen then mix until smooth.
3. If the batter is too sticky add in more oat flour a tbsp at a time until you get a smooth dough consistency.
4. Fold in 1 tbsp of sprinkles.
5. Using an ice-cream scooper, scoop up into balls evenly.
6. Drop more sprinkles on top, pressing down into the balls.
7. Store in the fridge & enjoy up to a week.



Featuring MariGold
Grass-Fed Collagen Peptides
Powder
(MariGoldBars.com)

