

# Easter Bunny Cake Balls



## Ingredients:

1/2 Cup of Gluten Free Oat Flour

1 scoop of Vanilla Protein Powder

1/2 Cup of American Dream Easter Bunny Delight Nut Butter

1/4 Cup of Organic Raw Maple Syrup

1 Cup of Dairy Free White Chocolate Chips

1 Tbsp. of Coconut Oil  
Easter Sprinkles

## Steps for making:

- 1 In a mixing bowl, add the gluten free oat flour, vanilla protein powder, the nut butter and the maple syrup. Using a fork or spatula, mix it together until a cookie dough texture forms for the cake balls.
- 2 Roll cake balls into balls and place on parchment paper. Place in the freezer for 5-10 minutes, just enough time to get them cold and let them set.
- 3 While the cake balls are in the freezer, melt down your white chocolate and coconut oil. Dip the cake balls in the white chocolate mixture and top with Easter sprinkles. Let the chocolate harden and enjoy!



## Notes

You may use any protein powder of your choice. I used a vegan vanilla protein powder to make them dairy free.

You may use any nut butter of choice to replace the almond butter. It may change the flavor, but it will still be delicious!

I used a dairy free white chocolate chips, but you can add regular if preferred.