## No-Bake Peanut Butter Oatmeal Balls

PIECES | PREP TIME | REFRIGERATION TIME | TOTAL TIME | 12 | 10 MIN | 30 MIN | 40 MIN

These No-Bake Peanut Butter Oatmeal Balls are packed with wholesome oats, creamy peanut butter, and chocolate chips for a satisfying snack any time you need a quick pick-me-up.



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## Ingredients

### **Directions**

#### A NOTE ABOUT PEANUT BUTTER:

The peanut butter you use can really affect both the flavor and texture. You might choose creamy or chunky, a natural no-sugar-added version, or a classic brand that's a little sweeter. Some are thick and scoopable, while others are runnier or more oily. Try a few to find your favorite! Just know that the consistency will affect how much you need. Start with less and add more if the mixture feels too dry or doesn't hold together.

- 1)
- •1 C Rolled Oats
- •½ to ¾ C Peanut Butter (see note for tips)
- •1/2 C Vegan Chocolate Chips
- •¼ C Ground Flax
- •2 T Maple Syrup
- •1 T Chia Seeds
- •1 tsp Vanilla

These measurements are just a guide, so feel free to adjust to your taste and texture preferences!

- Combine all ingredients in a medium bowl and mix until well combined.
- Form into 1-inch balls and place on a parchment-lined baking sheet.
- Refrigerate for 30 minutes to set.
- Transfer to a sealed container and store in the fridge for up to 30 days.

2

#### **OPTIONAL MIX-IN'S**

- Coconut Flakes
- Raisins
- Chopped Nuts

■ Have another ingredient in mind? Mix it in or leave something out — there's no right or wrong with this recipe.