Oatmeal Paisin Cookie Balls

THM-Friendly: E

In a food processor, make a batch of the Peanut Junkie Butter from the <u>Trim</u> <u>Healthy Cookbook</u> page 481. (Or you could make a batch of Koach Kanada's Real Deal Peanut Butter <u>https://koachkanada.com/recipes</u>**)**

To the food processor add:

- 1 cup rolled oats
- 2 Tbsp. <u>Brown Swerve</u>
- 2 Tbsp. cinnamon
- 1 cup <u>Creamy Dreamy</u> (or <u>whey</u>)
- 1 Tbsp. <u>baobab</u>
- 1 tsp. <u>sunflower lecithin</u>
- 2 Tbsp. <u>collagen</u>
- 1/4 cup honey
- a pinch of <u>mineral salt</u>
- 1/8 tsp. nutmeg

Mix all the ingredients together well. If you find that your food processor is struggling, you might need to add a tablespoon of water.

Stir in (by hand) approximately a tablespoon of **raisins** (optional). Form into 1" balls. You can roll them in a mix of Gentle Sweet and cinnamon if desired. Refrigerate.

enJOY!



