



Tahini & Honey Oat Bites

9 servings

15 minutes

Ingredients

1 1/2 cups Oats (rolled)
2/3 cup Tahini (runny, drippy)
3 tbsps Raw Honey
1 tsp Vanilla Extract

Directions

- 1 Add the oats to a food processor and blend until it reaches a flour consistency.
- 2 Add the tahini, honey, and vanilla and blend until combined and the mixture holds together.
- 3 Use a cookie scoop or a tablespoon to scoop out the mixture and roll them into balls in your hands. Repeat until all of the mixture is used. Enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to seven days.

Serving Size: One serving is two balls.

Make it Vegan: Use maple syrup.

Additional Toppings: Add chocolate chips.

Tahini: A drippy tahini spread was used for this recipe. Avoid the bottom of the jar or dried up tahini.