

# NO-BAKE POWER BALLS

THE DISTRICT KITCHEN



## INGREDIENTS

- 1.5 cups rolled oats
- 1/2 cup nut butter (or nut-free alternative)
- 1/3 cup honey or maple syrup
- 2 tsp vanilla extract
- 1/2 cup mix ins of your choice. Any combination of: raisins, nuts, seeds, dried cranberries, chocolate chips, chia seeds, flax seeds, coconut flakes, cinnamon, cocoa powder

## INSTRUCTIONS

Place all ingredients into a large bowl.

Stir to combine. If mixture seems too wet, add more oats. If mixture seems too dry, add more nut butter. Dough should be slightly sticky and hold together when squeezed.

Roll into golf ball- sized balls.

Chill for 15 minutes before serving!

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**FOOD**  
**DISTRICT**