

Matcha Fat Balls

1 cup shredded coconut
¼ cup almonds, ground
¼ cup cashews, ground
¼ cup coconut butter
¼ cup almond butter
2 tbsp. chia seeds
2 tbsp. matcha powder
½ tsp. cinnamon
2 tbsp. cacao nibs
1/2 – 1 tbsp honey (optional)
2 scoops collagen peptides (optional)
¼ cup almond milk or coconut milk

Directions:

- 1) Place almonds and cashews in a food processor and pulse until small chunks (I did about a small handful of each which came up to about ½ cup after chopped)
- 2) In medium size bowl, combine shredded coconut flakes, chia seeds, ground nut, protein powder, cinnamon, cacao nibs and matcha.
- 3) Mix together melted coconut butter and almond butter. Then add to coconut mixture and stir until well combined. (Should be a crumbly mixture)
- 4) Add in milk and stir. Mixture should be able to hold together, if not, add in more milk
- 5) Roll into balls and place in fridge