




MATCHA COCONUT ENERGY BITES

with Vava Vanilla



Servings: 10-12 energy bites

 10 Min + 30 Min in the refrigerator

HOT HOT HOT

Inside Tips: For an extra boost of protein, mix in a tablespoon of your favorite plant-based protein powder or hemp seeds!

WHAT YOU NEED

Ingredients

- 1 cup Dilettoso Vava Vanilla Mix
- 1 tbsp matcha powder
- ¼ cup unsweetened shredded coconut (plus extra for coating)
- ¼ cup almond butter (or cashew butter)
- 2 tbsp coconut oil, melted
- 2 tbsp unsweetened almond milk (adjust for consistency)

HOW TO DO IT

1. **COMBINE** the Dilettoso Vava Vanilla Mix, matcha powder, and shredded coconut, in a mixing bowl.
2. **ADD** the almond butter (or cashew butter), and coconut oil, then mix until the dough starts coming together.
3. **ADD** almond milk slowly, one tablespoon at a time, until the mixture is moist enough to form into balls but not too sticky.
4. **ROLL** the dough into small bite-sized balls (about 1 inch in diameter).
5. **ROLL** each bite in extra shredded coconut to coat.
6. **PLACE** in the refrigerator for at least 30 minutes to firm up.
7. **STORE** in an airtight container in the fridge for up to a week or freeze for longer storage.
8. **ENJOY** these matcha-infused bites as a quick energy boost!

Buon Appetito!