



Chocolate-Dusted Granola Buttons

*Makes around 40 tasty,
bite-sized treats*

Ingredients Needed

For the Buttons:

One 16 oz. jar Original or Trail Mix high-protein nut butter

One 8 oz. package Low-Carb Granola (any flavor)

4 T. chocolate baking powder (I use Ghirardelli)

2 T. ground cinnamon

2 T. vanilla extract

For the finishing touch:

2 T. fine or flake salt

2 T. chocolate baking powder

4 T. monk fruit sugar or alternative of choice

4 T. finely chopped unsweetened coconut

How to Prepare

1. Mix first five ingredients together in a bowl until completely mixed and dry ingredients are moist.
2. Roll the mixture into little ball-size pieces, about 40-50 balls, placing each one on a parchment paper-lined rimmed cookie sheet.
3. Cover with plastic wrap and place in fridge or freezer for 4-6 hours or overnight.
4. Mix the last four ingredients together in a bowl and spread on a plate for later use.
5. When the pieces are firm, roll each one in the dry sugar/salt mixture.
6. Place back on parchment paper and chill until ready to serve. Can be made in advance.