

Berry and Almond Marias Gamesa® Cookie Balls

Ingredients

- 1 pkg (4.9 oz) Marías
- 1 ½ cups freeze-dried strawberries
- 1 cup almond butter
- 1/2 cup vanilla-flavored protein powder
- 1/3 cup almond milk
- 2 tbsp liquid honey

How to make it

1. In food processor, pulse freeze-dried strawberries until coarsely chopped. Reserve 1/4 cup and set aside. Pulse remaining portion until finely ground. Transfer to shallow dish.
2. Add Marias Gamesa® Cookies to food processor and pulse until finely crushed. Add almond butter, protein powder, reserved 1/4 cup freeze-dried strawberries, almond milk and honey. Pulse until combined.
3. Roll mixture into 1-inch balls. Roll balls in finely ground freeze-dried strawberries, pressing to adhere.
4. Store cookie balls in airtight container in refrigerator for up to 3 to 5 days.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	0 min	15 min	12

Made with



Marías