

LEMONY BREAKFAST BALLS

Ingredients

- 1 1/2 cups rolled oats
- 1 Tbsp chia seeds
- 2 Tbsp maple syrup
- 1 pinch of salt
- 1 1/2 cups shredded coconut, unsweetened
- 1/2 cup lemon juice
- Zest of 1 lemon
- 2 Tbsp coconut oil
- 1 tsp vanilla essence

Directions

1. Fold in the oats, chia seeds, coconuts, and salt into a food processor and blend.
2. Toss in the coconut oil, vanilla, lemon juice, and maple syrup. Pulse till it forms a dough.
3. Pour mixture into a bowl, cover the lid, and refrigerate for 30 minutes.
4. Take out from the refrigerator, cut and roll into small balls.
5. Roll the balls on the lemon zest and remaining coconut flakes.
6. Store in the refrigerator in an airtight container for a week or two. Take some with you whenever you like. Enjoy!

Serves 9

Source: *Easy Lemon Recipes For All Seasons* (hoopla)