# Banana Bread Energy Bites

## Makes 16 bites



## **Ingredients:**

- 2 cups old fashioned oats
- <sup>1</sup>/<sub>2</sub> cup mashed banana
- <sup>1</sup>/<sub>2</sub> cup almonds
- <sup>1</sup>/<sub>2</sub> cup pecans
- ⅓ cup maple syrup
- 1 teaspoon ground cinnamon
- 1/4 teaspoon vanilla extract
- <sup>1</sup>/<sub>4</sub> teaspoon salt

## Steps:

### Step 1:

Add all the ingredients to a food processor and pulse the mixture for 10 seconds. Scrape down the sides, then blend again until the mixture is fairly smooth, with a slight bit of texture. The dough will likely start to roll around the food processor when it is blended enough.

### Step 2:

Scoop a ball using a medium cookie scoop and roll it in between your hands. Then place it on a parchment lined plate or baking tray. Continue this process until you've used up all the dough.

#### Step 3:

Chill the balls for 30 minutes to firm up, then enjoy!