

Choco Fever Dream

Dark Chocolate Protein Balls – Easy No-Bake Snack

10 min Prep time	**5 min** Cook time	**15 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 200 g dark chocolate (70% or higher), chopped
- [ ] 30 g unsalted butter
- [ ] 60 g vanilla whey protein powder
- [ ] 30 g almond flour
- [ ] 2 tbsp erythritol or monk fruit sweetener
- [ ] 1 tsp pure vanilla extract

Instructions

1. Place the chocolate and butter in a heat-proof bowl over a pot of simmering water; stir until smooth and glossy.
2. Remove from heat, then whisk in the protein powder, almond flour, sweetener, and vanilla until a uniform batter forms.
3. Let the mixture cool for about 2-3 minutes, then roll it between your palms into 12 equal balls, about the size of a walnut.
4. Place the balls on a parchment-lined tray, drizzle with any extra melted chocolate, and refrigerate for at least 20 minutes to set.
5. Enjoy straight from the fridge or let sit at room temperature for a softer bite.

Nutrition per serving

120 kcal	10 g	5 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mixture feels too dry, add a teaspoon of coconut oil to help bind.
- For extra flavor, sprinkle a pinch of sea salt on top before chilling.
- These balls are perfect for a post-workout snack or a mid-day pick-me-up.