Ingredients:
- 1 ½ Cups rolled oats
- 2 Tablespoons coconut oil
- 2 Tablespoons peanut butter
- ¼ Cup pure maple syrup or honey
- 1 teaspoon vanilla extract
- ½ Cup almond flour or almond meal or almond meal
- ¼ teaspoon fine sea salt
- 2 Tablespoons mini chocolate chips

Directions:

1. In a high-speed blender, blend the oats until a fine flour forms, set aside.

2. In a large bowl, combine the oil, peanut butter, maple syrup, and vanilla and beat with a hand mixer until smooth. Add the almond flour, oat flour, and salt and beat again until combined. Fold in the chocolate chips.

3. Roll the dough into small balls (about 1 tablespoon). Place the finished bites on a plate lined with parchment paper.

4. Freeze the bites for 5 to 10 minutes, or until firm. Store the bites in the freezer in a freezer bag for quick and easy snacks.