

WESTERN WISCONSIN HEALTH

Cranberry Almond Energy Bites

1 C. oatmeal, instant, old fashioned, dry

1/3 C. almonds, sliced or chopped

1/3 C. coconut, sweetened, dried, flaked

1 Tbs. flax seed meal, ground

1/2 C. almond butter (Can substitute peanut, cashew or sunflower seed butter)

1/4 C. honey

1 Tbs. chia seeds

1/3 C. dried cranberries/craisins, roughly chopped

Bake oatmeal, almonds and coconut for 8-10 minutes at 350 degrees, stirring after 5 minutes. Allow the mixture to cool.

Nutritic Serving Size each Servings Per Conf		:s
Amount Per Serving		
Calories 130 Calories from Fat 60		
	% Daily Va	alue*
Total Fat 7g	1	11%
Saturated Fat 1	1	5%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 25mg		1%
Total Carbohydrate 15g 5%		
Dietary Fiber 3ç	1	2%
Sugars 8g		_
Protein 3g		
Vitamin A 0%	 Vitamin C 0% 	,
Calcium 4%	• Iron 4%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calones: 2,000 2,500		
Total Fat Less 1 Saturated Fat Less 1 Cholesterol Less 1 Sodium Less 1 Total Carbohydrate Dietary Fiber Calories per gram: Fat 9 • Carbohy	an 65g 80g an 20g 25g an 300mg 300m an 2,400mg 2,40 300g 375g 25g 30g	ng Omg

In a medium bowl, microwave the nut butter for 20-30 seconds until runny. Add the baked mix along with flaxseed, honey, chia seeds and cranberries to the bowl. Form into 1.5" balls and refrigerate. Store in an airtight container refrigerated for up to one week or freezer for three months.

NUTRITION FACTS: Number of Servings – 16 (0.99 oz. per serving)