


# ALMOND CACAO BARS

## Made with: Bone Broth Protein

serves 6-8 | prep: 15 min | time: 2 hours

### INGREDIENTS

 Use organic, non-GMO ingredients whenever possible.

- ▶ 1 cup almond butter
- ▶ 1/2 cup raw honey
- ▶ 1 teaspoon vanilla extract
- ▶ 1/8 teaspoon sea salt
- ▶ 1 cup oats
- ▶ 4 scoops Bone Broth Protein™ (Pure)
- ▶ 1/2 cup cacao nibs



### DIRECTIONS

In a medium bowl, whisk together almond butter, honey, vanilla, and sea salt. Once smooth, add oats, protein powder, and cacao nibs. Stir to combine. Press into a 9x9 pyrex pan for bars or shape into 1-inch balls. Refrigerate until firm.

