## No Bake Coffee Banana Energy Bites

Chef Linsey - Aldi Test Kitchen www.aldi.com

1 (1/2 cup) banana 2 1/2 cups old fashioned oats 2 tablespoons organic wildflower honey 1/2 cup creamy almond butter 4 tablespoons roasted coffee grounds 1/2 cup semi-sweet mini morsels 1/4 teaspoon ground cinnamon In a medium bowl, mash the banana until no lumps remain and it resembles a liquid.

Add the oats, honey, almond butter, coffee grounds, mini morsels and cinnamon. Mix until well blended. Refrigerate for 5 minutes.

Form into twenty-four portions. Roll into uniform balls. Refrigerate for an additional 20 minutes to set.

Keep refrigerated for up to one week.

Per Serving (excluding unknown items): 108 Calories; 1g Fat (4.2% calories from fat); 1g Protein; 28g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Fruit; 0 Fat.