

From Kathryn's Kitchen  
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## Almond Protein Squares

Prep Time: 15 minutes  
Refrigerate: 1 hour  
Servings: 16 squares

### Ingredients:

#### Squares:

- 1 cup whole natural raw almonds
- ½ cup almond meal
- ½ cup unsweetened almond milk
- ¼ cup maple syrup
- ¼ cup coconut oil (melted)
- 1 ½ cup Arbonne Essentials® Vanilla Protein Shake Mix

#### Topping:

- ¼ cup dairy-free chocolate chips
- 1 tbsp. coconut oil
- ¼ cup chopped toasted almonds

### Directions:

Squares: Put almond meal and one cup whole natural raw almonds in food processor on high until all of it looks like the almond meal. Add almond milk, maple syrup, coconut oil, and protein powder and process on high until dough forms. Line an 8"x 8" baking dish with parchment paper and spread dough evenly into baking dish.

Topping: Melt chocolate chips and 1 tbsp. of coconut oil on low heat and pour evenly over the dough. Toast chopped almonds on low heat until lightly brown and sprinkle on top of chocolate.

Refrigerate for one hour. Lift by parchment paper out of the baking dish and onto a cutting board. Cut into 24 squares and enjoy. Refrigerate in airtight container for up to one week.



*Enjoy,  
Kathryn*

