

No Bake Pumpkin Balls

No baking not only makes this snack even easier, but a tad more fun for the kids!

Ingredients

- 2 Cups rolled oats, ground to a fine powder (or $\frac{3}{4}$ cups oat flour)
- $\frac{1}{4}$ Cup coconut flour
- 2 Tablespoons brown sugar
- 1 Tablespoon pumpkin pie spice
- $\frac{1}{2}$ Cup pumpkin puree
- 1 teaspoon vanilla extract
- $\frac{1}{4}$ Cup almond butter (can substitute sunflower butter, too)
- $\frac{1}{4}$ Cup maple syrup
- Cinnamon and sugar for rolling

Directions:

1. Combine the coconut flour, oat flour (or ground oats), brown sugar, and pumpkin pie spice in a mixing bowl.
2. In a small sauce pan over medium heat, combine the almond butter and the maple syrup. Heat until smooth. Remove from heat and stir in the vanilla.
3. Add the almond butter mixture to the dry ingredients along with the pumpkin. Stir until combined.
4. Roll into 1 to 1 1/2 inch balls and place on cookie sheet
5. Combine additional cinnamon and sugar in a bowl and roll each ball in the mixture.

