

# Vegan Keto Chocolate Protein Balls

Category: protein bar, breakfast, snack  
Cuisine: Low Carb, Vegan, Gluten Free, Keto

Yield: 24 protein balls (8 servings)  
Serving Size: 3 protein balls  
Calories per serving: 260  
Fat per serving: 20.3g  
Carbs per serving: 3.1g net  
Protein per serving: 10.3g  
Fiber per serving: 6g

*These chocolate low carb vegan protein balls are gluten free, soy free, nut free, sugar free and keto friendly, while being high in fiber, medium chain triglycerides and omega-3 fatty acids.*

## Ingredients

- 1 cup [coconut manna/butter/creamed coconut](#)
- 2 scoops (~90g) [Vega Sport Chocolate Protein](#)
- 1/4 cup ground flax seed
- 1/2 tsp vanilla extract
- 1/2 tsp mint extract (or whatever extract you want!)
- 1-2 tbsp cocoa powder (optional)

## Instructions

1. Melt the coconut manna in a large mixing bowl.
2. Add in extracts and stir completely.
3. Stir in flax seed and protein powder and knead until a dough forms.
4. Form into 24 balls (try to get them to be the same size), and chill for about 10-15 minutes.
5. If you'd like, roll the chilled balls in cocoa powder to add some extra chocolate flavor.

<http://meatfreeto.com/vegan-keto-chocolate-protein-balls/>