**CHAI COLLAGEN BLISS BALLS**

**A plate of food with cinnamon sticks and star anise

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**30 minutes   
10 - 15 bites**

* 1 cup almond flour
* 2 scoops [**Perfect Supplements Collagen**](https://www.perfectsupplements.com/Perfect-Hydrolyzed-Collagen-p/ps-collagen.htm?Click=64b9560f3a9b3)
* 12 Medjool dates, pitted
* 1/4 cup almond milk
* 1 tablespoon raw honey or maple syrup
* ¼ cup shredded coconut (plus extra for rolling)
* 1 teaspoon pure organic vanilla extract
* 1/4 teaspoon sea salt
* 1 teaspoon cinnamon
* 1/2 teaspoon ginger
* 1/2 teaspoon cardamom
* 1/4 teaspoon Chinese five spice
* 1/4 teaspoon cloves
* 1/4 teaspoon allspice

1. Add almond flour, protein powder, shredded coconut, salt, and spices to your large bowl and mix well.
2. Add dry ingredients to your food processor, then add wet ingredients.
3. Pulse until the mix becomes a crumbly texture, yet holds together when you press it between your fingers.
4. Roll mixture into small balls, then (optional) roll into shredded coconut or even crushed nuts of your choice.
5. Place on a plate and let set in the fridge for 15 minutes before serving.

*Tips:*

* A qr code with dots

  Description automatically generatedCollagen Peptides are an easy way to increase the nutrient density of any recipe! Turn everything from smoothies to baked goods into anti-aging, gut-healing superfoods with just one flavor-free scoop.