

1 In a clean, dry food processor, add **1 Cup Cascadian Farm Oat & Honey Granola.**



2 Add **1/2 Cup Sliced Almonds.**



3 Pulse 10-15 times until pieces are smaller than 1/8 inch.



4 Transfer Granola and Almond mixture to Hobart mixer. Add **1 Cup General Mills Yellow Cake Mix.**



5 Add **1/4 Cup Vanilla Whey Protein.** Using the paddle attachment, mix on low speed for 30 seconds to thoroughly incorporate ingredients.



6 Add **2 Tablespoons Coconut Oil.**



7 Add **1/4 Cup Water.**



8 Add **1 Cup Almond Butter.** Using the paddle attachment, mix on medium-low speed until ingredients are thoroughly incorporated.



9 Mixture should be slightly crumbly but formed together. Total yield should be 1 Pound 10 Ounces (26 Ounces Total). Refrigerate or use immediately.

Power Bites Base Recipe

Shelf Life :: 7 Days

Yield :: 26 Ounces

Ingredients

1 Cup :: Cascadian Farm Oat & Honey Granola

1/2 Cup :: Sliced Almonds

1 Cup :: General Mills Yellow Cake Mix

1/4 Cup :: Vanilla Whey Protein

2 Tablespoons :: Coconut Oil

1/4 Cup :: Water

2 Tablespoons :: Honey

1 Cup :: Almond Butter

Tools

Food Processor

Rubber Spatula

Measuring Cups & Spoons

Hobart Mixer or Kitchenaid Mixer

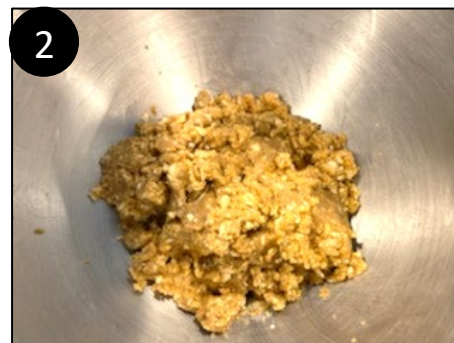
Digital Scale

Finished Product





Preheat oven to 300 degrees. Add a clean, dry mixing bowl to scale and tare to zero. Add **13 Ounces Power Bite Base** to bowl.



Transfer to Hobart or KitchenAid Mixing bowl.



Add **2 Tablespoons Ground Coffee** to Power Bite Base.



Using the paddle attachment, mix on medium-low speed until coffee is fully incorporated (about 30 seconds).



Mixture should form together when you press it. Add mixture to scale. Measure out 1 ounce portions using scoop and roll into sphere.



Transfer rolled bites to a parchment-lined sheet tray. Bake in 300 degree oven for 15 minutes. Remove from oven and cool. Serve once cooled, or save for later use. Serve two per portion or buffet-style.

Toasted Coffee Power Bites

Shelf Life :: 5 Days

Yield :: 13 One Ounce Bites

Ingredients

13 Ounces :: Power Bite Base

2 Tablespoons :: Ground Coffee

Tools

Mixing Bowl

Rubber Spatula

Measuring Spoons

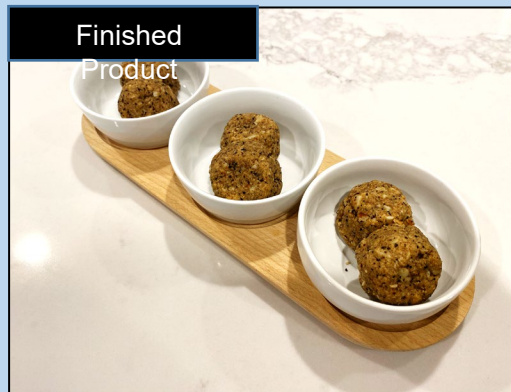
Hobart Mixer or Kitchenaid Mixer

Digital Scale

Sheet Tray

Parchment Paper

One Ounce Scoop





Preheat oven to 300 degrees. Add a clean, dry mixing bowl to scale and tare to zero. Add **13 Ounces Power Bite Base** to bowl.



Transfer to Hobart or KitchenAid Mixing bowl.



Add **1 Tablespoon Green Tea Matcha Powder** to Power Bite Base.



Using the paddle attachment, mix on medium-low speed until coffee is fully incorporated (about 30 seconds).



Add **½ Cup Shredded Coconut** to half hotel pan. Measure out 1 ounce portions using scoop and roll into sphere. Coat bites in shredded coconut.



Transfer rolled bites to a parchment-lined sheet tray. Bake in 300 degree oven for 15 minutes. Remove from oven and cool. Serve once cooled, or save for later use. Serve two per portion or buffet-style.

Coconut Matcha Power Bites

Shelf Life :: 5 Days

Yield :: 13 One Ounce Bites

Ingredients

13 Ounces :: Power Bite Base

1 Tablespoon :: Green Tea Matcha Powder

½ Cup :: Shredded Coconut

Tools

Mixing Bowl

Rubber Spatula

Measuring Spoons

Hobart Mixer or Kitchenaid Mixer

Digital Scale

Sheet Tray

Parchment Paper

One Ounce Scoop

