

Chai Bombs

Makes 26 to 30 cookie balls

Ingredients:

3 cups organic raw, unsalted pecans
10 Medjool dates (remove pit and soak dates in a bowl of water for 10 minutes to soften)
1 scoop Garden of Life® Vanilla Chai RAW Protein
1 Tablespoon Garden of Life Extra Virgin Coconut Oil
½ cup dried organic cranberries
1 teaspoon cinnamon
1 teaspoon orange zest
¼ teaspoon nutmeg

Directions:

Place pecans in food processor using the “S” blade and process until they are finely chopped. Remove dates from water but do not pat dry. (You need them to be moist in order to get the batter to stick). Add all ingredients into the food processor on top of the pecans and pulse until everything is well mixed and begins to stick. Roll about 1 Tablespoon of batter into a ball to form a cookie. Refrigerate for up to one week.

Recipe courtesy of Gwen Marzano, Garden of Life Educator and Certified RAW, Vegan Chef



RAW Protein Power Pancakes

Ingredients:

5 organic egg whites
1 serving Garden of Life RAW Protein Vanilla
½ cup organic rolled oats
½ teaspoon vanilla or almond extract
½ cup favorite organic fruits
Stevia (with zero calories) or cinnamon, to taste

Directions:

Add all ingredients to a blender and blend until smooth, or mix the ingredients with a fork.
Cook the pancakes in a non-stick frying pan until light to golden brown on both sides.
Add your favorite toppings.

Recipe courtesy of Garden of Life sponsored athlete Toni Lee