

gotrim™

SHAKING & BAKING WITH

Satisfaction



Shake Recipes

For each shake, use 2 scoops of Nutrition Shake

CHOCOLATE PEANUT BUTTER (RR, SS, CC)

Two scoops Nutrition Shake — Creamy Vanilla
1 Tbsp natural/organic peanut butter or peanut butter powder
2 Tbsp dark cocoa powder or cacao powder
1 cup unsweetened almond milk

STRAWBERRY MILKSHAKE (RR, SS, CC)

(To make this shake FS- and PH2-friendly, replace the milk with water.)

Two scoops Nutrition Shake — Creamy Vanilla
1 cup fresh or frozen strawberries
½ cup ice cubes
1 cup milk or your favourite unsweetened dairy alternative, such as almond, rice or soy milk

CHOCOLATE COCONUT (RR, SS, CC)

(To make this shake FS- and PH2-friendly, replace the milk with water.)

Two scoops Nutrition Shake — Creamy Vanilla
¼ cup unsweetened shredded coconut
2 Tbsp dark cocoa powder of cacao powder
1 cup milk or your favourite unsweetened dairy alternative, such as almond, rice or soy milk

CHOCOLATE BERRY GOODNESS (RR, SS, CC)

(To make this shake FS- and PH2-friendly, replace the milk with water.)

Two scoops Nutrition Shake — Creamy Vanilla
1 cup fresh or frozen raspberries and strawberries
2 Tbsp dark cocoa powder of cacao powder
1 tsp vanilla extract
1 cup milk or your favourite unsweetened dairy alternative, such as almond, rice or soy milk

CHOCOLATE BANANA (RR, SS, CC)

(To make this shake FS- and PH2-friendly, replace the milk with water.)

Two scoops Nutrition Shake — Creamy Vanilla
½–1 banana
2 Tbsp dark cocoa powder of cacao powder
1 cup milk or your favourite unsweetened dairy alternative, such as almond, rice or soy milk

MINT CHOCOLATE CHIP (RR, SS, CC)

(To make this shake FS- and PH2-friendly, replace the milk with water.)

Two scoops Nutrition Shake — Creamy Vanilla
1 tsp mint extract
2 Tbsp unsweetened dark cocoa powder or cacao powder
1 cup milk or your favourite unsweetened dairy alternative, such as almond, rice or soy milk

VANILLA FRAPPACCINO (RR, SS, CC)

(To make this shake FS- and PH2-friendly, replace the milk with water.)

Two scoops Nutrition Shake — Creamy Vanilla
One packet Trim Café*
½–1 cup ice cubes
1 cup milk or your favourite unsweetened dairy alternative, such as almond, rice or soy milk

ALMOND MOCHA (FS, RR, SS, CC)

(To make this shake FS- and PH2-friendly, replace the milk with water.)

Two scoops Nutrition Shake — Creamy Vanilla
1 tsp almond extract
One packet Trim Café*
1 cup unsweetened almond milk

PIÑA COLADA (RR, SS, CC)

Two scoops Nutrition Shake — Creamy Vanilla
One-half banana
½ cup fresh or frozen pineapple
¼ cup unsweetened shredded coconut (or 1 tsp coconut extract/coconut milk)
½ cup milk or your favourite unsweetened dairy alternative, such as almond, rice or soy milk

CARDAMOM VANILLA (RR, SS, CC)

Two scoops Nutrition Shake — Creamy Vanilla
1 tsp of ground cardamom
¼ cup of Greek yogurt
1 cup of milk or your favourite unsweetened dairy alternative such as almond, rice or soy milk

COOKIES & CREAM FRAPPACHINO (RR, SS, CC)

1 cup crushed ice
¾ cup almond milk
One packet Trim Café*
Two scoops Nutrition Shake — Cookies & Cream*
***Add less milk or more ice to achieve a thicker consistency.*

DELUXE PROTEIN COOKIES & CREAM (RR, SS, CC)

Two scoops Nutrition Shake — Cookies & Cream*
2 Tbsp peanut butter powder
One handful fresh spinach
One small chunk of zucchini
1 cup unsweetened almond milk

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APPLE-BANANA CINNAMON (RR, SS, CC)

(To make this shake FS- and PH2-friendly, replace the milk with water.)

- Two scoops Nutrition Shake — Creamy Vanilla
- 1 fresh or frozen apple, cored or sliced
- One-half banana
- 1 tsp cinnamon
- 1 cup unsweetened almond milk

INCREDIBLE HULK (RR, SS, CC)

Two scoops Nutrition Shake — Creamy Vanilla

- 1 cup fresh or frozen spinach or kale
- 1 Tbsp natural/organic peanut butter or peanut butter powder
- 2 Tbsp dark cocoa powder
- 1 cup unsweetened almond milk

APPLE CINNAMON PIE (RR, SS, CC)

Two scoops Nutrition Shake — Creamy Vanilla

- ½ tsp cinnamon
- ¼ cup Greek yogurt (optional)
- One fresh or frozen apple, cored or sliced
- 1 cup milk or your favourite unsweetened dairy alternative, such as almond, rice or soy milk

ORANGE TWIST (RR, SS, CC)

(To make this shake FS- and PH2-friendly, replace the milk with water.)

- Two scoops Nutrition Shake — Creamy Vanilla
- ½ cup strawberries
- ½ cup unsweetened orange juice or half a fresh orange
- 1 cup milk or your favourite unsweetened dairy alternative, such as almond, rice or soy milk

LEMONADE BURST (RR, SS, CC)

(To make this shake FS- and PH2-friendly, replace the milk with water.)

- Two scoops Nutrition Shake — Creamy Vanilla
- One small lemon, juiced
- 1 cup strawberries
- 1 cup milk or your favourite unsweetened dairy alternative, such as almond, rice or soy milk



KEY LIME PIE (RR, SS, CC)

Two scoops Nutrition Shake — Creamy Vanilla

- ½ lime, juiced
- ¼ cup Greek yogurt (optional)
- 1 cup milk or your favourite unsweetened dairy alternative, such as almond, rice or soy milk

BLUEBERRY BLAST (RR, SS, CC)

(To make this shake FS- and PH2-friendly, replace the milk with water.)

- Two scoops Nutrition Shake — Creamy Vanilla
- ½ cup blueberries
- ¼ cup blackberries or raspberries (optional)
- 1 cup milk or your favourite unsweetened dairy alternative, such as almond, rice or soy milk



PINEAPPLE GREEN SMOOTHIE (RR, SS, CC)

(To make this shake FS- and PH2-friendly, replace the milk with water.)

- Two scoops Nutrition Shake — Creamy Vanilla
- ½ cup frozen pineapple
- ½ cup frozen zucchini
- ½ cup baby spinach
- 1 cup water, milk or your favourite unsweetened dairy alternative, such as almond, rice or soy milk

TIP: Add a serving of plant protein and nutrition to your shake with a tablespoon of hemp hearts or chia seeds.

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BLACK CHERRY BERRY (RR, SS, CC)

(To make this shake FS- and PH2-friendly, replace the milk with water.)

- Two scoops Nutrition Shake — Creamy Vanilla
- ½ cup blackberries
- ½ cup black cherries, pitted
- 1 cup milk or your favourite unsweetened dairy alternative, such as almond, rice or soy milk

BLACKBERRY-LEMON COOLER (RR, SS, CC)

(To make this shake FS- and PH2-friendly, replace the milk with water.)

- Two scoops Nutrition Shake — Creamy Vanilla
- ½ cup blackberries
- 1 tsp lemon zest
- 1 cup unsweetened almond milk

STRAWBERRY BANANA (RR, SS, CC)

(To make this shake FS- and PH2-friendly, replace the milk with water.)

- Two scoops Nutrition Shake — Creamy Vanilla
- One banana
- 1 cup strawberries
- 1 cup milk or your favourite unsweetened dairy alternative, such as almond, rice or soy milk



CRASHING CRANBERRY (RR, SS, CC)

(To make this shake FS- and PH2-friendly, replace the milk with water.)

- Two scoops Nutrition Shake — Creamy Vanilla
- ½ cup unsweetened cranberry juice
- ½ cup frozen cranberries
- ½ cup water

PEANUT BUTTER & JELLY (RR, SS, CC)

(To make this shake FS- and PH2-friendly, replace the milk with water.)

- Two scoops Nutrition Shake — Creamy Vanilla
- 1 Tbsp natural/organic peanut butter or peanut butter powder
- ½ cup strawberries
- 1 cup unsweetened almond milk

CAKE BATTER (RR, SS, CC)

- Two scoops Nutrition Shake — Creamy Vanilla
- ½ cup cottage cheese
- ½ tsp pure vanilla extract
- 1 cup unsweetened almond milk

SPICE CAKE (RR, SS, CC)

(To make this shake FS- and PH2-friendly, replace the milk with water.)

- Two scoops Nutrition Shake — Creamy Vanilla
- 1 Tbsp almond butter
- 1 tsp vanilla extract
- ½ tsp cinnamon
- 1 tsp nutmeg
- 1 cup milk or your favourite unsweetened dairy alternative, such as almond, rice or soy milk

BLUEBERRY-PEACH COBBLER (RR, SS, CC)

(To make this shake FS- and PH2-friendly, replace the milk with water.)

- Two scoops Nutrition Shake — Creamy Vanilla
- ½ cup blueberries
- 1 cup peaches, sliced
- 1 tsp vanilla extract
- 1 cup unsweetened almond milk

AUTUMN FITNESS (SS, CC)

- Two scoops Nutrition Shake — Creamy Vanilla
- ½ cup cooked sweet potato
- ½ tsp cinnamon
- ¼ tsp ginger
- 1 cup milk or your favourite unsweetened dairy alternative, such as almond, rice or soy milk

MONKEY BUSINESS (RR, SS, CC)

(To make this shake FS- and PH2-friendly, replace the milk with water.)

- Two scoops Nutrition Shake — Creamy Vanilla
- One-half semi-frozen banana
- 1 Tbsp organic creamy peanut butter
- Dash cinnamon (optional)
- 1 cup unsweetened almond milk

TIP: Sweet tooth? Simply add a ¼–1 tsp Stevia powder or monk fruit powder (a friendly sweeteners choice).

NOTE: Although honey, agave syrup, coconut sugar, coconut nectar and maple syrup are natural sweeteners (healthier alternatives to processed sugar and corn syrup), they still contain sugar and have a high glycemic index; therefore, they are not a part of our approved list.

Breakfast of Champions

PROTEIN-POWERED GRANOLA (SS, CC)

(Servings 10)

- 1 cup oats
- ½ cup coconut, desiccated
- ¼ cup pumpkin seeds
- ¼ cup walnuts or pistachios
- ½ cup almonds, chopped
- 1/3 cup dried cranberries
- 1/3 cup raisins
- 1 Tbsp cinnamon powder
- 1 tsp cocoa
- ¼ tsp salt
- 2 Tbsp coconut oil
- 4 Tbsp sweetener of choice (agave nectar/maple syrup/coconut nectar) One serving Nutrition Shake

Combine the oats, coconut, almonds, soy nuts and pumpkin seeds. Spread them on a baking tray and toast them for 15 minutes in the oven at 175 C. Combine the fruit with the Nutrition Shake powder, cocoa and salt. Melt the coconut oil and sweetener on a stovetop over low to medium heat, stirring consistently. Mix all the ingredients and pack the mixture into an 8x8 baking tray, pressing down thoroughly. Bake the mixture at 150 C for 20 minutes, let it cool and break it into chunks.

NOTE: Feel free to omit the raisins and cranberries if you want to lower the glycemic impact this recipe.

POWER PANCAKES (SS, CC)

(Servings 1–2)

- ¼ cup oats
- One-half banana, mashed
- One egg white
- 1 Tbsp almond milk
- ½ tsp baking powder
- ¼ tsp cinnamon
- One serving Nutrition Shake — Creamy Vanilla

Using a fork, combine all the ingredients into a uniform paste, adding milk as necessary to achieve the desired consistency. Coat a nonstick pan with cooking spray, pour batter and heat for two minutes per side or until cooked.

WORKOUT WAFFLES (SS, CC)

(Servings 2)

- ¼ cup almond milk
- ¼ cup oat, whole wheat or your favourite gluten-free flour
- One-half large banana, mashed
- One egg
- ½ tsp baking powder
- One serving Nutrition Shake — Creamy Vanilla

Combine all the ingredients using a blender or food processor. Thickly coat a waffle iron with cooking spray. Pour in the mixture and cook 5–6 minutes each.

PROTEIN BREAKFAST BARS (SS, CC) (RR – ENJOY OCCASIONALLY)

(Servings 6)

- ½ cup unsweetened applesauce
- 1/3 cup almond flour
- ¼ cup oat flour
- ¼ cup Stevia powder
- 1 tsp vanilla extract
- 1 tsp maple extract
- 1 tsp cinnamon
- 1 tsp baking soda
- 1/8 tsp salt
- 1 serving Nutrition Shake — Creamy Vanilla

FROSTING (optional):

- 1 cup Greek yogurt, plain
- 1 Tbsp Stevia powder
- ½ tsp vanilla extract

Preheat the oven to 175 C. Coat an 8x8 baking pan with cooking spray. Combine the dry and wet ingredients separately, then combine the dry ingredients with the wet ingredients and mix thoroughly. Spread the mixture onto the baking pan and bake 10–12 minutes until set. Let cool before frosting and serving.

VANILLA-CRANBERRY BREAD (SS, CC)

(Servings 10)

- 1 cup oats
- 1 cup dried cranberries
- ¼ cup whipped cream cheese
- Two egg whites
- ¼ cup almond milk
- 200g apple sauce
- 2 tsp coconut oil
- 2 tsp vanilla extract
- Three servings Nutrition Shake — Creamy Vanilla

Preheat the oven to 165 C. Combine all the ingredients and whisk them until smooth. Coat a bread pan with cooking spray. Pour in the batter and bake 30–35 minutes.



Muffins

You will be amazed with these flourless, sugar-free muffin creations.

DR. NANCY'S FRIENDLY CHOCOLATE MUFFINS

(FS, PH2, RR, SS, CC)

(Suitable for any Program where a shake is recommended)

Two scoops Nutrition Shake — Creamy Vanilla

One egg

2 Tbsp unsweetened applesauce

1/4 tsp baking powder

2-4 Tbsp unsweetened dark cocoa powder or cacao powder

Mix all ingredients and pour the mixture into a muffin pan (makes approximately six standard-size muffins). Bake the muffin mix at 205 C for 12 to 14 minutes, depending on the size of the muffins.

BLUEBERRY MUFFINS (FS, PH2, RR, SS, CC)

Two scoops Nutrition Shake – Creamy Vanilla

2 Tbsp unsweetened applesauce

One egg

A single squeeze of juice from a fresh orange

1/2 tsp baking soda

Mix all ingredients and pour the mixture into a muffin pan (makes approximately six standard-size muffins). Add 3–5 blueberries (depending on size) to each muffin; bake at 205 C for 13 to 15 minutes.

CARROT CAKE MUFFINS (FS, PH2, RR, SS, CC)

Four scoops Nutrition Shake – Creamy Vanilla

4 Tbsp unsweetened applesauce

Two eggs

2/3 cup shredded carrots

1/4 cup raisins

1 Tbsp ground flax meal

1/2 tsp baking soda

1/2 tsp cinnamon

1/4 tsp nutmeg

Mix all ingredients and pour the mixture into the muffin pan (makes approximately six standard-size muffins). Bake the muffin mix at 205 C for 13 to 15 minutes.



APPLE CINNAMON MUFFINS (FS, PH2, RR, SS, CC)

Two scoops Nutrition Shake — Creamy Vanilla

One egg

2 Tbsp unsweetened applesauce

1/4 tsp baking powder

1/4 cup shredded apple

1 tsp cinnamon

Mix all ingredients and pour the mixture into the muffin pan (makes approximately six standard-size muffins). Bake at 205 C for 12 to 14 minutes, depending on how big the muffins are.

VANILLA-CRANBERRY BREAD (SS, CC)

1 cup oats

1 cup dried cranberries

1/4 cup whipped cream cheese

Two egg whites

1/4 cup almond milk

200 g apple sauce

2 tsp coconut oil

2 tsp vanilla extract

Three servings Nutrition Shake – Vanilla

Preheat the oven to 165 C. Combine all ingredients, whisking until smooth. Coat the breadpan with cooking spray. Pour batter and bake 30–35 minutes.

Mix all ingredients and pour the mixture into the muffin pan (makes approximately six standard-size muffins). Bake the muffin mix at 205 C for 12 to 14 minutes, depending on the size of the muffins.

CROSS TRAINER CUPCAKES (CC, SS)

(Servings 12)

1 1/4 cup oat flour

1/4 cup Stevia powder

1/2 cup unsweetened applesauce

1/2 cup Greek yogurt, plain

1/4 cup almond milk

2 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt

1 tsp almond extract

1 tsp vanilla extract

Three egg whites

One serving Nutrition Shake — Creamy Vanilla

Light whipped cream (optional)

Preheat the oven to 190 C. Coat the muffin pan with cooking spray. Combine all the ingredients in a blender or food processor and mix until the consistency is uniform. Pour the mixture into a pan and bake for 20 minutes. Let cool and top with light whipped cream. Store in the refrigerator as needed.

Treats

Have a birthday, holiday gathering or celebration coming up? These are sure to please — no one will know they are healthy!

PEANUT BUTTER-BANANA COOKIES (SS, CC)

(Servings 5)

- 1 cup oats
- Two medium bananas
- 2 Tbsp peanut butter
- One serving Nutrition Shake — Creamy Vanilla

Preheat the oven to 175 C. Using a fork, combine all the ingredients into a uniform dough, adding milk or water as necessary to achieve the desired consistency. Coat a cookie sheet with cooking spray and divide the dough into 8–10 individual cookies. Bake for 15–20 minutes.

CHAMPIONSHIP CHOCOLATE CHIP COOKIES

(RR, SS, CC)

(Servings 24)

- 1 $\frac{3}{4}$ cup oat flour
- 1 cup unsweetened applesauce
- 1 cup Greek yogurt, plain
- One can (400 g) chickpeas, drained and rinsed
- $\frac{1}{4}$ cup Stevia powder
- $\frac{1}{4}$ cup dark chocolate chips
- One egg
- 1 tsp baking powder
- $\frac{1}{2}$ tsp baking soda
- $\frac{1}{2}$ tsp salt
- 1 tsp vanilla extract
- 1 serving Nutrition Shake — Creamy Vanilla

Preheat the oven to 205 C. Coat a baking sheet with cooking spray. Setting aside the chocolate chips, combine all the dry ingredients. Using a blender or food processor, combine all the wet ingredients and mix thoroughly into a uniform texture. Combine all of the wet and dry ingredients, stirring the chocolate chips in last. Scoop and place the dough on a baking tray in 2-Tbsp-size portions, bake 8–10 minutes and let cool.



DELECTABLE DIET DOUGHNUTS (RR, SS, CC)

(Servings 6)

- One whole egg
- Two egg whites
- 1 cup almond milk
- $\frac{1}{2}$ cup coconut flour
- $\frac{1}{4}$ cup Stevia powder
- 2 Tbsp unsweetened applesauce
- 2 Tbsp honey
- 1 tsp baking soda
- $\frac{1}{8}$ tsp salt
- One serving Nutrition Shake — Creamy Vanilla

Preheat the oven to 175 C. Coat a doughnut pan with cooking spray. Combine the dry ingredients and the wet ingredients separately. Combine the dry and wet ingredients and mix thoroughly into a uniform texture. Bake 20–25 minutes and let cool.



COOKIES & CREAM CHOCOLATE CHIP COOKIES

(RR, SS, CC)

(Servings 3)

DRY

- Two scoops Nutrition Shake — Cookies & Cream*
- $\frac{1}{2}$ cup almond flour
- $\frac{1}{2}$ tsp baking powder
- 1 $\frac{1}{2}$ Tbsp of monk fruit sugar (white or brown)
- 1 Tbsp flax meal
- 1 Tbsp hemp hearts
- $\frac{1}{4}$ cup dark chocolate chips/nibs (60% or greater)

WET

- 1 Tbsp applesauce
- 1 Tbsp peanut butter
- 1 Tbsp water
- One egg
- $\frac{1}{2}$ tsp vanilla extract

Note: Dough will be sticky. Preheat the oven to 175 C. Coat a baking sheet with cooking spray. Setting aside the chocolate chips, combine all the dry ingredients. Combine the wet ingredients and mix them thoroughly into a uniform texture. Combine all of the wet and dry ingredients, stirring the chocolate chips in last. Scoop and place the dough on a baking tray in 2-Tbsp-size portions, bake for 8 minutes and let cool.

Treats

Have a birthday, holiday gathering or celebration coming up? These are sure to please — no one will know they are healthy!

CHOCOLATE NICE CREAM (RR, SS, CC)

- 1 cup crushed ice
- ¾ cup almond milk
- ¼ tsp vanilla extract
- One-half frozen banana, pre-sliced, then frozen
- ¼ cup washed cashews
- 1 Tbsp organic almond or peanut butter
- Two scoops Nutrition Shake — Creamy Vanilla
- 2 Tbsp dark cocoa powder

Combine all ingredients in a blender; blend slowly while adding Nutrition Shake and cocoa powder. Once blended smooth, pour the mix into a container and chill it in the freezer 1–2 hours. Scoop out, garnish with fresh raspberries and hemp seeds and enjoy!

MOCHA BROWNIES (SS, CC)

(Serves approximately 12)

- 400 g sweet potatoes, skinned
- 100 g dark chocolate chips
- 2 Tbsp oats
- Three egg whites
- 1 tsp agave nectar or maple syrup
- 1 tsp instant coffee
- ½ tsp cinnamon
- ½ tsp baking powder
- ½ tsp coconut oil
- ½ cup almonds, chopped (optional)
- 2 Tbsp dark cocoa powder or cacao powder
- One serving Nutrition Shake — Creamy Vanilla

Preheat the oven to 175 C. Boil the potatoes over medium-high heat until soft, then combine them with the protein powder, oats, coffee and baking powder using a blender or food processor. Melt the chocolate and coconut oil for 1 to 2 minutes over low-medium heat, stirring consistently; then, add this to the other ingredients along with the agave nectar/maple syrup and egg whites, mixing thoroughly. Coat an 8x8 baking pan with cooking spray. Pour the batter and bake for 30 minutes.



DUSTED DOUGHNUT HOLES (SS, CC)

(Serves approximately 16)

- 1 cup oat flour
- ¼ cup Stevia powder
- ¼ cup almond milk
- 1 tsp baking powder
- 1 tsp cinnamon
- ½ tsp salt
- ½ tsp vanilla extract
- ¼ tsp baking soda
- Four egg whites
- One serving Nutrition Shake — Creamy Vanilla

DUSTING (optional):

- ¼ cup Stevia powder
- 2 Tbsp cinnamon

Preheat the oven to 160 C. Coat a mini muffin tray with cooking spray. Combine the dry ingredients and the wet ingredients separately. Combine the dry and wet ingredients and mix thoroughly into a uniform texture. Bake 20–25 minutes. Remove while warm and roll in dusting, if desired.



No-Bake Recipes

CHOCOLATE PROTEIN BALLS (SS, CC)

- 1 cup organic or natural peanut butter
- 1/2 cup flax meal
- 1/2 cup unsweetened coconut flakes
- 1 cup gluten-free granola
- 2 Tbsp honey
- 2 Tbsp hemp hearts
- Two scoops Nutrition Shake — Creamy Vanilla
- 2 Tbsp dark cocoa powder or cacao powder

Mix all the ingredients with your hands, adding a splash of water while mixing. Hand roll the mixture into balls. Refrigerate the balls for 30 minutes and keep leftovers refrigerated.

FROZEN YOGURT BERRY BARK DESSERT (RR, SS, CC)

- 2 cups plain Greek yogurt
- 2–3 scoops Nutrition Shake — Creamy Vanilla
- 1 cup berries (your choice)
- 1 Tbsp unsweetened shredded coconut
- 1 Tbsp honey (optional)

Mix the yogurt, shake and honey until combined. Add two-thirds of the berries and stir again. Line a tray with parchment paper and spread the yogurt mixture evenly to the desired thickness. Top the yogurt mixture with the remaining berries and coconut. Place the tray in the freezer 2–4 hours or until the yogurt mixture is frozen. Remove the tray from the freezer, break the bark and serve.

PEANUT BUTTER FUDGE PROTEIN BARS (SS, CC)

(Servings 12)

- 1 cup natural peanut butter
- 3 Tbsp honey (or to taste)
- 1 cup uncooked oats
- 2–5 Tbsp water
- 2–3 Tbsp unsweetened cocoa
- 1 1/2 cups Nutrition Shake — Creamy Vanilla

Mix the peanut butter and honey in a bowl and microwave for 30 seconds. Add the rest of the ingredients and mix together. The mixture should be crumbly and slightly moist. Press hard into a 9x9 tray and refrigerate for 20 minutes. Cut into 12 equal bars.

VEGAN NO-BAKE PEANUT BUTTER CHOCOLATE CHIP PROTEIN BARS (CC, SS)

(Servings 15)

DRY

- 1 1/2 cups oats
- 1/2 cup shredded coconut (sweetened optional)
- 1/2 cup raisins or any dried fruit like date chunks, cranberries, craisins or dried cherries, mangoes or apricots (optional)
- 1/2 cup chocolate chips
- 1/4 cup almonds or other nuts, chopped (optional)
- 1 1/2 tsp cinnamon powder
- Three scoops Nutrition Shake — Creamy Vanilla

WET

- One ripe banana, mashed
- 1/4 cup sweetener (maple syrup, agave nectar or honey)
- 1/2 cup almond butter or any nut butter (peanut, pecan, cashew, etc.)
- 1 tsp vanilla extract

Combine all of the dry ingredients in a large bowl. In a smaller bowl, mash the ripe banana and add all of the wet ingredients. Pour the wet ingredients into the dry ingredients bowl and mix well. Spread the mixture into an 8x8 or 9x9 baking dish lined with plastic wrap or waxed paper. Press until flat. Place the dish in a freezer for a few hours or until the mixture is firm. Remove the mixture from the dish and carefully cut it into 15 squares, bars or logs. For easy grab-and-go snacks, wrap the bars individually in plastic wrap. Store in the refrigerator or freezer for up to one month. These bars soften quickly at room temperature..

