

## Energizing Oatmeal Delights: The No-Bake Snack You'll Always Crave

Energizing Oatmeal Delights: A No-Bake Power Snack You'll Love



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

- 3 cups quick oats
- 1 cup creamy peanut butter
- $\frac{1}{2}$  cup honey
- $\frac{1}{4}$  cup mini dark chocolate chips

### DIRECTIONS

- 1. Combine Ingredients:** In a large mixing bowl, add the oats, peanut butter, honey, and mini dark chocolate chips. Stir until everything is well combined. A wooden spoon works, or use a hand mixer on low speed for efficiency.
- 2. Chill the Dough:** Refrigerate the mixture for 20-30 minutes to allow it to firm up. This makes it easier to roll without sticking.
- 3. Form into Balls:** Use a small cookie scoop or tablespoon to portion the dough. Roll each portion into a ball with your hands. If it's too sticky, warm the dough slightly or lightly oil your hands.
- 4. Store and Enjoy:** Place the finished bites on a tray or in a container. Chill for 1-2 hours for a firmer texture or enjoy right away for a softer chew.

### TIPS FOR SUCCESS

Don't skip chilling the dough - It makes shaping much easier and less messy.

Make a large batch and freeze extras.

Get the kids involved - This is a fun, hands-on recipe for little helpers.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/energizing-oatmeal-delights-the-no-bake-snack-youll-always-crave/>