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Dark Chocolate Protein Spiders

Courtesy of Proteinpow.com

Ingredients

- Pea protein powder 2 tbsp
(or casein if you don't care about your spiders being vegan)
- Cocoa powder 1 tbsp
- Toffee Stevia drops 1/2 tsp (or 1 tbsp agave syrup)
- Crunchy almond butter 1 tbsp
- Almond milk 2 tbsp
- Ground almonds 1/4 cup
- Dark chocolate sprinkles 2 tbsp
- Almonds or hazelnuts 3
- Plastic spider legs or licorice ropes 8
- Melted dark chocolate 3 squares (30 g)

Directions

1. Combine the protein powder, cocoa powder, and ground almonds in a bowl.
2. Add the Stevia drops, almond butter, and almond milk, and stir until you get a soft chocolaty dough.
3. Roll the dough into eight balls. If your mix is too runny or sticky, add more of the cocoa powder and/or ground almonds. If it's too crumbly, add a tiny bit more milk.
4. Once your truffles are rolled, use a spoon to dip them into the melted chocolate. Sprinkle your chocolate sprinkles on top. To add eyes, carefully slice your almonds, and stick a couple of the slices on top of your chocolate-covered spider bodies.

5. Leave your truffles, or legless spiders, to set in the fridge for a couple of hours.
6. Cut the licorice to length, and dip each leg into the melted dark chocolate. Lay out on a plate lined with parchment paper and place the pan in the refrigerator.
7. Once all of the parts are chilled to firmness, pierce the bodies with the spider legs.

Nutrition Facts

Serving size: 1 spider (with plastic legs)

Recipe yields 8 servings

Calories: 79

Fat: 4 g

Carbs: 5 g

Protein: 4 g