

Take a jar of natural peanut butter and dump it into the mixing bowl along with 1/2 cup of rolled oats, 1/2 cup wheat germ, 1/2 cup dried milk, and 1/4 cup of protein powder (optional). Mix until well blended. Keep adding 1/4 cup of oats, wheat germ, and dried milk until you get a consistency that will hold a ball shape. I then add about 1/2 cup mini chocolate chips. I use a cookie dough scoop to get out the dough, but use my hands to shape the balls. I don't roll them in my hands...just push the dough together to form a ball. The balls I make are about 1 inch in diameter.

You can leave these on the counter in a sealed container or put them in the frig.