

Creepy Crawly Spider Pretzels

8 ingredients · 15 minutes · 10 servings



Directions

1. Add the dates, oats, peanut butter, cocoa powder, maple syrup, and salt to the bowl of a food processor. Run the food processor until the mixture forms a ball.
2. Form the mixture into small balls with your hands, using roughly one tablespoon of dough per ball. Place the pretzel legs into the balls on the sides and place the chocolate chips into the balls to form eyeballs. Serve and enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to one week.

Serving Size

One serving is one ball.

Gluten-Free

Use gluten-free pretzels.

Nut-Free

Use sunflower seed butter.

Ingredients

- 3/4 cup** Pitted Dates
- 1/4 cup** Quick Oats
- 3 tbsps** All Natural Peanut Butter
- 1 tbsp** Cocoa Powder
- 1 tbsp** Maple Syrup
- 1/8 tsp** Sea Salt
- 28 grams** Pretzels (round parts chopped into legs)
- 1/2 tsp** Dark Chocolate Chips