



Vegan Protein Powder

makes scant 7 cups

- 1 cup cacao nibs
- 1 cup raw sesame seeds
- 1 cup chia seeds
- 1 cup hemp hearts
- 1 cup Billy's Infinity Greens (or other green powder)
- 1 cup almond meal
- 6 tablespoons coconut sugar
- 3 tablespoons ground cinnamon
- 2 tablespoons maca powder

In a Vitamix or food processor, grind cacao nibs to a fine powder. Transfer to a large bowl. Next, grind sesame seeds, using short pulses and stopping before they release a lot of oil and start to clump. Add to cacao powder. Repeat in the same way with chia seeds and then hemp hearts. Stir these together with all remaining ingredients, sifting with your fingers to break up any lumps. Store in a tightly sealed container in the refrigerator.