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# Peanut Butter and Oat No Bake Protein Bar

A delicious and healthy protein bar made with peanut butter and oats. It's a perfect snack for athletes and fitness enthusiasts.

Recipe Type: Standard Prep Time: 15 mins

Cook Time: N/A Total Time: 15 mins

Recipe Yield: 300 grams Number of Servings: 10

Serving Size: 30 g

## **Ingredients**

200 g	peanut butter
200 g	Oats
100 g	protein powder
100 g	honey
50 ml	almond milk

1 tsp vanilla extract

0.5 tsp Salt

## **Directions**

#### Step 1

## Mixing

In a large bowl, mix together peanut butter, oats, protein powder, honey, almond milk, vanilla extract, and salt.

Prep Time: 10 mins

Cook Time: 0 mins

#### Step 2

#### Pressing

Line a baking dish with parchment paper. Press the mixture into the dish and smooth the top.

Prep Time: 5 mins

Cook Time: 0 mins

#### Step 3

Refrigerating

Refrigerate for at least 1 hour or until firm. Cut into bars and serve.

Prep Time: 0 mins

Cook Time: 0 mins

## **Nutrition Facts**

Calories: 200 kcal

**Fat:** 15 g

Protein: 10 g

Carbohydrates: 10 g

## **Nutrition Facts**

## **Proteins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	10 g	58.82%	58.82%

## **Carbohydrates**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	10 g	18.18%	20%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Fibers	5 g	13.16%	20%
Sugars	5 g	N/A	N/A
Lactose	0 g	N/A	N/A

## **Fats**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	10 g	N/A	N/A
Saturated Fat	5 g	22.73%	29.41%
Fat	15 g	53.57%	60%
Cholesterol	0 mg	N/A	N/A

## **Vitamins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

#### **Minerals**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	50 mg	2.17%	2.17%
Calcium	2 mg	0.2%	0.2%
Iron	6 mg	75%	33.33%
Potassium	4 mg	0.12%	0.15%
Zinc	4 mg	36.36%	50%
Selenium	2 mcg	3.64%	3.64%

## **Recipe Attributes**

Nutritional Content

Low Calorie

**Kitchen Tools** 

Slow Cooker Blender

Cuisines

Italian

Diet

Anti-Inflammatory Diet

Course

Side Dishes Salads Snacks Sauces & Dressings

Cultural

Chinese New Year Halloween Cost \$10 to \$20 \$20 to \$30 \$30 to \$40 \$40 to \$50 Over \$50 Under \$10 **Demographics** Senior Friendly Teen Friendly Kids Friendly Meal Type Supper Snack **Difficulty Level** Medium

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