



HONEY SWEETENED COCONUT CANDY

INSTRUCTIONS

for the coconut bars:

1/2 cup homemade yoghurt (see recipe below)

1/2 cup coconut butter

1/3 cup honey

1 vanilla bean

2 1/2 cups shredded coconut

chocolate ganache:

5 oz 100% dark chocolate chips

2 tbsp butter

3 tbsp honey

INGREDIENTS

Melt the coconut butter and set aside. Cut the vanilla bean lengthwise with a sharp knife and scrape out the seeds. Add vanilla seeds, yoghurt, and honey to a mixing bowl and mix well. Add the shredded coconut and mix until lumps form. Add the coconut butter and combine once more.

Using your hands, form 1" balls. Refrigerate for at least one hour.

Add the chocolate chips, butter, and honey to a double boiler and melt the chocolate, stirring occasionally. Using a pastry brush, cover the coconut balls evenly with chocolate. Place on a cooling rack and let chocolate set.

Keep refrigerated.

Guten Appetit!