

Coconut Delights:

Ingredients:

- 1 1/3 cups shredded coconut
- 1/3 cup coconut oil
- 1/2 cup almond butter (you can also use peanut butter)
- 1 tsp. vanilla extract
- 1 cup semi-sweet chocolate chips (Ghiradelli Chocolate Chips are the BOMB on these!)
- 1 Tbsp. coconut oil

Method:

- 1.) Mix together shredded coconut, 1/3 cup coconut oil (melted), almond butter and vanilla extract.
- 2.) Form into balls and place on a wax paper covered cookie sheet
- 3.) Place balls in freezer for approximately 45 minutes- 1 hour, until fully hardened
- 4.) Melt chocolate chips and 1 Tbsp. coconut oil in microwave (or over double boiler). I did the microwave. I stirred between 15 second intervals until the chocolate was smooth.
- 5.) Dip coconut clusters into the melted chocolate and place back on cookie sheet.
- 6.) Refrigerate to allow chocolate to harden.

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