

Coconut Snowball Cookies

(Makes 12 small cookies)

Ingredients

- 1 plus $\frac{3}{4}$ cups unsweetened shredded coconut, plus more for sprinkling
- 3 teaspoons coconut oil
- 3 tablespoons maple syrup
- 2 tablespoons full fat coconut milk/cream
- $\frac{1}{2}$ teaspoon vanilla extract
- $\frac{1}{8}$ teaspoon salt
- dark chocolate for melting

Directions

Combine coconut oil and 1 cup of the shredded coconut in the bowl of a food processor. Process on high speed, scraping the sides down as needed. Process until the mixture resembles coconut butter, or as close as your processor can get it.

Add the maple syrup, coconut milk/cream, vanilla, and salt. Process again on high speed, scraping down the sides as needed. Process until the mixture looks fully combined and even in color.

Add the last $\frac{3}{4}$ cup of coconut to the processor and process on high speed only until it looks like a thick batter.

Using a small scoop (About 1 Tablespoon) shape your coconut mixture into 1-inch balls. Place in the refrigerator for 1-4 hours, or until fully chilled.

Melt your chocolate in microwave safe bowl for 30 seconds and then stir. Repeat until your chocolate is almost fully melted (you will see a couple stray bits floating around. At this point, stir well and the residual heat should melt the final bits.

Have extra coconut nearby and your melted chocolate before getting your coconut balls from the refrigerator. Quickly dip each coconut ball in melted chocolate, try to shake any excess chocolate off but dont take too much time. While the ball is still wet, sprinkle with coconut.

Refrigerate again for at least five minutes before serving. Store in the refrigerator for a week.

Variation: Add almonds to the centers before refrigerating and covering in chocolate.