

## **Chocolate Coconut Bombs.**

### Ingredients

- 1 1/2 cups unsweetened desiccated coconut
- plus 1/2 cup for coating
- 1 cup ground almonds
- 4 tbsp extra virgin coconut oil
- 4 tbsp glucose syrup
- 2 Tbsp Cocoa Powder
- 1 tsp pure vanilla extract
- a pinch of sea salt

### Method

In a food processor, add all of the ingredients.

Blend for 1-2 minutes, or until the mixture starts to mix together like a dough.

Use your hands to form small balls.

In a separate bowl, add the extra coconut. Roll the balls in the coconut until well coated then transfer to a plate.

Place in the fridge for at least half an hour to set.

The truffles can be kept at room temperature, but I find they are best kept in the fridge.

Makes around 25 truffles. Will keep for 3-4 days.

For Variety - Remove the Cocoa Powder and add the zest of 1 lemon and the pulp and juice of 2 lemons.