

Cocoa Snowballs

Crazy for dark chocolate and coconut? These chocolate macaroon balls will surely satisfy! They are simple to make, unbelievably nutritious, rich, and flavorful — and they will satisfy your chocolate craving!

- 1 vanilla bean, about 7 inches long
- 1 cup unsweetened coconut, finely shredded
- ½ cup raw cocoa (cacao) powder
- ¼ cup coconut oil, raw and unrefined
- 3 tablespoons raw honey
pinch of sea salt

A good source of:

antioxidants, B vitamins, calcium, iron, phosphorus, magnesium, potassium, zinc, copper, sulfur, manganese, natural sugars, protein, healthful fat, and fiber

- 1 Slice the vanilla bean lengthwise and scrape out the seed paste with the tip of a knife. Keep the paste for this recipe and save the remainder of the bean for use in other recipes.
- 2 Put the vanilla, coconut, cocoa, coconut oil, honey, and salt in a medium bowl and stir well to blend, making sure that the vanilla bean paste and cocoa powder are thoroughly incorporated. The dough should be relatively stiff.
- 3 Pinch off pieces of the dough and roll into balls about 1 inch in diameter.
- 4 For the best flavor and texture, chill the balls for at least 4 hours prior to eating. They will be quite firm, but not too hard to easily bite into. Store in a tightly sealed container in the refrigerator for up to 4 weeks.

Yield: About 22 balls