

GET COOKIN'!

INSTRUCTIONS:

Place all your ingredients, prep and cooking tools on the counter near your cooking area.

Line a cookie sheet with parchment paper and set aside.

Add the almond butter to a large, microwave safe bowl. Microwave in 30 seconds intervals, stirring with a silicone spatula in between, until the consistency of the almond butter resembles a thick liquid. Add the honey and vanilla and combine.

Add the freeze dried fruit to a small zip top bag and crush into smaller pieces using your hands or a rolling pin. Add the crushed, freeze dried fruit and the crispy rice cereal to the almond butter mixture. Combine thoroughly.

Using a spoon, scoop a golf ball size portion of mixture and roll between your palms while slightly pressing together to compact. Place the ball on the parchment lined cookie sheet and repeat with the remaining mixture. Place the balls in the freezer for about 5 minutes.

In the meantime, add the chocolate chips and coconut oil to a medium microwave safe bowl. Microwave in 30 seconds intervals, stirring in between, until the chocolate is completely melted and smooth. Add the balls into the melted chocolate and roll with a spoon to coat. Place the chocolate coated balls back on the cookie sheet with parchment paper and repeat the process with all remaining balls. Top with sprinkles and return to the freezer for another 10 minutes or until the chocolate is set.

Remove from the freezer.

ENJOY!

COCONUT OIL

Smoke Point: 325° (Medium Heat)



Suggested Use:

Melt this creamy oil to use for light sautéing or baking.

Flavor & Pairings:

Distinct coconut flavor brings an island taste to desserts, curries and stir-fry.

