



K E L L Y C A R T E R

## Chocolate Coconut Truffles — serves 20

### Ingredients

- ½ cup coconut oil, melted
- ¾ cup honey
- 2 teaspoons vanilla
- Pinch sea salt
- 1 cup shredded coconut
- 2 ¼ cups cocoa powder

### Instructions

1. Place oil, honey, vanilla and salt in a blender and blend on high speed for 30 seconds. Add shredded coconut (1/2 cup at a time) and blend until smooth
2. Transfer to a bowl and mix in 2 cups cocoa powder. Let set in the fridge for about 20 minutes
3. Roll the mixture out into balls by the tablespoon and finish by rolling in last ¼ cup cocoa powder
4. Store in the fridge for up to 2 weeks