



cara price

CHOCOLATE DRIZZLED SNOWBALLS {NO BAKE}

INGREDIENTS

- 6 ounces, medjool dates, pitted (about 10 dates)
- 1/2 cup cashews
- 1/3 cup + 2 tablespoons shredded coconut, unsweetened
- 1/4 cup coconut butter
- 1/4 cup chocolate chips
- 1 tablespoon lemon juice
- 1/4 teaspoon salt

DIRECTIONS

place dates & cashews in the bowl of a food processor. turn on high until the mixture becomes fine crumbles.

add in 1/3 cup of shredded coconut, coconut butter, lemon juice & salt. process again for about 30 seconds or until the mixture becomes the consistency of a thick cookie dough. use a medium cookie scoop to make even balls. place the remaining 2 tablespoons of shredded coconut in a small bowl & roll the balls until the outsides are coated.

melt the chocolate, either in the microwave or a double boiler on the stove & then drizzle over the snowballs. place in the fridge for 5 minutes to set chocolate.