

Coconut Balls



1 3/4 c. unsweetened coconut, divided
2 t. coconut oil, melted
2 1/2 T. maple syrup
1 t. vanilla
dash sea salt

Place 1 c. of shredded coconut and coconut oil in a food processor fitted with a steel blade. Process the mixture for several minutes (depending on your machine), scraping down the sides a couple of times until it reaches a paste-like consistency.

Add 1/2 c. coconut, the maple syrup, vanilla, and salt, and pulse until just combined.

Place the remaining 1/4 c. coconut into a bowl. Shape into 12 balls approximately 1-inch in diameter and roll to coat in the coconut. Store in an airtight container in the refrigerator for up to a week.

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