

## Bounty balls with dark chocolate

3 dl organic coconut flakes + 2 dl  
5 tbs coconut oil  
2.5 tbs honey  
2 tbs creamy coconut milk  
1.5 tbs lemon juice  
2 ml cream vanilla extract or a little vanilla powder  
200 grams of dark chocolate 70%

Mix 3 dl coconut flakes with 5 tsp coconut oil in a food processor. It should be really finely ground and creamy. Add the other ingredients and the 2 dl coconut flakes. Mix until it's well combined.

Let cool in the fridge for a while before you roll the mixture into balls. Add a little water or wet your hands if you are having trouble rolling the balls.

Put the balls in the freezer for about 30 minutes.

Melt the chocolate in a water bath or in the microwave.

Then roll the balls in the chocolate and sprinkle with coconut flakes if you want.

