DARK CHOCOLATE ALMOND COCONUT BITES

Dark Chocolate Almond Coconut Bites- all you need is 8 ingredients to make these decadent chocolate bites that taste just like an Almond Joy!

INGREDIENTS
2 cups unsweetened shredded coconut
¼ cup melted unrefined coconut oil
2 tablespoons honey, or pure maple syrup
5 Medjool dates, pitted
1 teaspoon vanilla extract
¼ teaspoon fine sea salt
½ cup roasted almonds
6 ounces dark chocolate

INSTRUCTIONS
In the bowl of a food processor, combine the shredded coconut, coconut oil, honey, pitted dates, and salt. Blend for 20-30 seconds, until dates are very finely chopped and well combined with the coconut. At this point you should be able to press the mixture between your fingers and have it somewhat hold together. Place the bowl in the refrigerator for 10 minutes. This will help the mixture set as the coconut oil solidifies, making it easier for you to shape into bites.

Using a scooper, scoop out about one heaping tablespoon at a time and transfer it to a baking sheet lined with parchment paper. Press one almond into the top of each. Place the baking sheet in the freezer for at least 30 minutes, or until they are firm.

Meanwhile, melt the chocolate by placing a small glass bowl over a pot with boiling water. Break the chocolate into pieces and place into the bowl then bring the water to a low boil. Continue to stir for about 5 minutes, as the chocolate melts.

Once the coconut bites are firm from the freezer, use a fork to lift each one out and dip into the melted chocolate. Transfer the sheet back to the freezer for at least 15 minutes, or store in the refrigerator for several hours. After the chocolate has set they are ready to eat! Store in an airtight container in the refrigerator for up to one week.