



ME Recipe: Lime Coconut Snowballs

During the holidays, I had *Key Lime Coconut Snowballs*. However, the ingredients included graham crackers, sweetened condensed milk and powdered sugar. They were delicious but of course loaded with sugar so I set out to make something similar with less sugar and lower carb. I was planning to make these as a dessert but decided to add protein powder so now will be enjoying a few of these as an afternoon snack. The base is a nut butter and coconut cream so these are fairly high in fat but very low in carbs. The dough is also quite sticky but firms up nicely in the refrigerator. I used unflavored protein powder but vanilla would work too.

Ingredients:

- ¼ cup cashew butter
- 4 tablespoons coconut cream
- 1 tsp lime rind
- 1-2 tablespoon lime juice (based on preference)
- 1 tsp vanilla extract
- 2/3 cup + topping unsweetened shredded coconut
- 2/3 cup protein powder
- ¼ cup xylitol

Directions:

Combine cashew butter, coconut cream, lime rind, lime juice and vanilla. Beat on medium speed until well combined. Add coconut and protein powder and beat until no longer grainy. Add xylitol and beat until well combined again. Roll dough into balls (it will be sticky!) and then roll in shredded coconut until covered. Refrigerate balls for at least 15-20 minutes or until firm.

Eat and enjoy.