



ME Recipe: Dark Mint Chocolate “Mounds-Type” Treats

Ingredients:

- ¼ cup Liquid Sweetener of choice
- ½ tsp Vanilla extract
- ¼ Coconut Oil (room temp)
- 1 ¾ Unsweetened Shredded Coconut
- 3 Bars Dark Mint Chocolate
- ½ stick Butter

Directions:

Combine vanilla, coconut oil and sweetener in bowl. Add to shredded coconut and mix by hand. Press firmly into small balls and place on cookie sheet or plate. Once all formed, place in freezer approximately 15 minutes, this will harden the coconut oil. Once hardened melt mint chocolate and butter a little at a time until smooth. Dip coconut balls into melted mint chocolate and place on plate. Refrigerate till chocolate hardens and enjoy! They taste like a minty Mounds™ bite.