

DARK CHOCOLATE DIPPED COCONUT BALLS



Ingredients

2 cups dried coconut (I only had the big flaked coconut on hand so pulsed in a food processor until coarse but not too fine)

4 Tbsp Just Jan's Tangerine Marmalade

1 tsp vanilla extract

4 Tbsp. Coconut oil

In a medium size bowl, mix the ingredients until thoroughly combined.

Squeeze into small balls and place on a cookie sheet and put in the fridge for about 20-30 minutes.

While the little treats are chilling, slowly melt 4 oz dark chocolate in a bowl over hot water. I used chopsticks to roll the balls in the chocolate and lay them on parchment paper.