



Fluffy coconut snowballs

Oh-snow-delicious fluffy coconut snowballs made with Alpro Coconut Original drink; yes please!

Preparation

1. Place 100g of the shredded / desiccated coconut in a food processor along with the melted coconut fat. Process on high speed, scraping down the sides, until it reaches a paste-like consistency (it doesn't have to be completely smooth; some texture is good).
2. Add the maple syrup, Alpro Coconut Original, vanilla extract, cinnamon and salt and process until well combined. Add 50g plus 2 tablespoons of shredded coconut and pulse until incorporated.
3. Shape the mixture into 12 (1-inch) balls and coat with the remaining shredded coconut.
4. Refrigerate for at least an hour. Bring to room temperature before eating. The snowballs will keep for 5 days in the refrigerator.



4 servings



10min



Ingredients

- 175g shredded / desiccated coconut (split into 100g, 50g and 25g)
- 2 tsp melted coconut fat
- 3 tbsp maple syrup
- 2 tbsp Alpro Coconut Original Drink
- ½ tsp vanilla extract
- ½ tsp ground cinnamon
- 1/8 tsp sea salt

Made with

Coconut Original Chilled

