

CHOCOLATE SNOWBALLS

TRY THIS GREAT WINTER THEMED TREAT MADE WITH "SWERVE SUGAR REPLACEMENT" FOR A HEALTHIER ALTERNATIVE.

These Chocolate Snowballs are so easy to make and are a nice bite of sweetness for after your Christmas dinner or to gift to a friend for the holidays.



INGREDIENTS

- 3 cups (255g) old-fashioned whole rolled oats
- 3 cups (240g) sweetened shredded coconut
- 1/2 cup coconut oil
- 1 cup (200g) "Swerve Granular sugar replacement"
- 1/2 cup milk of choice
- 6 Tbsp unsweetened natural cocoa powder
- 1/8 tsp salt
- 1 tsp pure vanilla extract

DIRECTIONS

1. Place oats and 1 cup of shredded coconut in a large bowl. Set aside.
2. Combine coconut oil, sugar, milk, cocoa, and salt together in a large saucepan over medium heat. Whisk until the coconut oil melts, then bring to a boil. Allow to boil for 1 minute without whisking. Remove from heat, stir in vanilla, then pour over the oats/coconut. Stir until combined. Cover tightly and chill for at least 45 minutes.
3. Use a spoon to roll dough into Tbsp sized balls. Roll each ball in coconut and place on parchment lined baking sheets. Refrigerate for at least 30-60 minutes to "set."



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