

## Beth Coconut Balls

### **Ingredients:**

3 cups coconut flakes  
1 cup almond flour  
 $\frac{3}{4}$  cup maple syrup  
 $\frac{1}{4}$  cup coconut milk  
Yellow food coloring  
1 cup additional coconut flakes

### **Decoration Ingredients:**

$\frac{1}{3}$  cup dark chocolate  
White fondant  
Black fondant  
Red fondant  
Edible rice paper

### **Instructions:**

1. In a food processor, combine 3 cups coconut flakes, almond flour, maple syrup, coconut milk, and yellow food coloring. Process until dough is formed.
2. Split the dough into 8 equal parts.
3. Dampen your hands with water and roll each portion into a ball.
4. Roll each ball in 1 cup of additional coconut flakes.
5. Chill the coconut balls in the fridge for 30 minutes.
6. In a small bowl, microwave dark chocolate in :15 intervals until melted.
7. Transfer the melted chocolate into a piping bag.
8. On a piece of parchment paper, pipe simple leg, arm, and nose shapes. Allow shapes to harden for 30 minutes.
9. Use white fondant to create Beth's eyes and teeth.
10. Use black fondant to create Beth's pupils and mouth.
11. Use red fondant to create Beth's eyebrows and tongue.
12. Arrange the chocolate shapes around each coconut ball to create Beth's legs, arms, and nose.
13. Cut wing shapes from the edible rice paper, then arrange around each coconut ball to create Beth's wings.