

Chocolate Covered Coconut Bites



Ingredients:

- 4 c unsweetened shredded coconut
- 1/3 c honey
- 1/3 c coconut oil
- 1/4 tsp sea salt

Chocolate Coating:

- 2/3 c chocolate chips
- 1 tsp coconut oil

Directions:

1. Line a 13x9 pan with wax paper, be sure that the edges hang over about 2-3 inches.
2. Mix honey, coconut oil and salt in a large bowl until combined. Add shredded coconut and mix until all of the shredded coconut is evenly coated.
3. Spread the mixture in the pan evenly and press down with the back of a spoon until it's compact. Put in the freezer for at least 1 hour.
4. After the hour is up, put the chocolate chips and 1 tsp of coconut oil in the microwave, stirring every 30 seconds until it's completely melted.
5. Spread the chocolate sauce over the coconut mixture and return the pan to the freezer for another 30 minutes.
6. Once the chocolate is hardened, lift up the wax paper and place the sheet of treats on a cutting board, then cut into squares. Store in the freezer.

For more recipes from Life With Lovebugs, [CLICK HERE!](#)