

Monthly Menu Choices

Bounty Bars



Dark Choc Coconut Bar

200g Desiccated Coconut
1 tin Coconut milk (remove the watery part)
2 tbsp Maple Syrup
1 bar 70% Dark Chocolate

1. Place all ingredients (apart from the chocolate) into a food processor
2. Remove and shape into desired ball or bar shapes
3. Arrange your bars/balls onto a baking tray covered in baking paper
4. Pop in the fridge for at least 30 minutes – after this time;
5. Carefully melt your dark chocolate
6. Dip each bar/ball into the mixture and pop back into the fridge

My nephew is 11 and these passed the taste test with him, he actually preferred them to the shop-bought bars!

Recipe key:

