



No Bake Dark Chocolate Coconut Cookies

15 servings

1 hour

Ingredients

- 1 cup Unsweetened Shredded Coconut
- 1/2 cup Quick Oats
- 5 ozs Dark Chocolate (at least 70% cacao, broken into pieces)
- 1 tsp Vanilla Extract
- 1/8 tsp Sea Salt

Nutrition

Amount per serving	
Calories	103
Fat	8g
Monounsaturated	1g
Carbs	8g
Fiber	2g
Sugar	3g
Protein	1g
Cholesterol	0mg
Sodium	24mg
Potassium	78mg
Vitamin A	4IU
Vitamin C	0mg
Calcium	8mg
Iron	1mg

Directions

- 1 Line a baking sheet with parchment paper.
- 2 Heat a large skillet or frying pan over medium heat. Add the coconut and the oats to the warm pan. Toast the coconut and oats for 5 to 8 minutes, stirring often, until golden brown. Transfer to a large mixing bowl to cool.
- 3 Meanwhile, set up a double boiler: Fill a medium pot with an inch of water and place a smaller pot or heat-safe bowl on top ensuring the water is not touching the bottom of the smaller pot or bowl. The smaller pot or bowl should rest tightly on top of the pot and any water or steam should not be able to escape.
- 4 Bring water to a boil then reduce to lowest heat. Add the dark chocolate to the smaller pot and stir until melted. Remove from heat and stir in the vanilla and salt.
- 5 Pour the melted chocolate into the bowl with the toasted coconut and stir to combine.
- 6 Spoon the chocolate and coconut mixture onto the prepared baking sheet and form into flat cookie shape approximately 2-inches in diameter. Freeze for about 30 minutes until solid. Enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to one week or freeze for up to one month. Cookies will melt if stored at room temperature.

Serving Size: One serving is one cookie.

Sugar-Free: Use a sugar-free chocolate instead.

No Double Boiler: Microwave the dark chocolate in a large glass bowl at 50% power for 30 seconds at a time until melted. Be careful not to overheat.