

# Mocha Luv Balls

Yields: 20



## **Ingredients:**

2/3 cup Mashed Avocado  
1/4 cup Unsweetened Cocoa Powder  
2 Tbsp. Instant Espresso Powder  
1 tsp. Pure Vanilla Extract  
2/3 cup Semi Sweet Choc Chips  
1/2 cup Unsweetened Shredded Coconut

## **Directions:**

**Step 1:** Purée avocado until very smooth in a processor. Add cocoa, espresso and vanilla; blend until well combined.

**Step 2:** Melt chocolate chips in a microwave or small pan until smooth and shiny. Add avocado mixture to melted chocolate. Stir very well until completely blended. Cover bowl and refrigerate a few hours.

**Step 3:** Add coconut to a plate. Roll dough into 20 balls about the size of a quarter. Roll each through coconut, lightly pressing coconut in. Place the balls in mini muffin paper liners or onto wax paper. Refrigerate in an airtight container. They will last about 2 days.



→ We do not portion our desserts. It's up to you to practice enjoying treats without going crazy.

## **Each ball:**

.5g pro  
6g carb  
2.5g fat