

Chocolate Coconut Love Bites

- 1/2 c sunflower seeds
- 1 c unsweetened shredded coconut
- 1 T cocoa powder (cacao powder used here)
- 6 [Mejool dates](#), soaked for 5 minutes, stems removed, then pitted
- 2 T cashew butter (or other nut butter)
- 2/3 c chocolate chips
- 2 T sesame seeds

In a food processor, coarsely chop the sunflower seeds. Add the shredded coconut and cocoa powder, blending briefly. Remove mixture to a small bowl.

Briefly chop the dates in the food processor. Add in the sunflower seed and cocoa mixture, blending just enough to combine the ingredients. Add the cashew butter and blend briefly. Add in chocolate chips and pulse just a few times until they are combined into the dough.

Form the dough into little bite-sized balls or heart shapes. Dip them in the sesame seeds. Place them on a flat surface and freeze them for at least 1 hour. Makes 2 dozen **Chocolate Coconut Love Bites**. Serves 8.

Jittery Cook