

Vegan Snowberries

Ingredients

- 1 pint fresh strawberries (or blueberries/raspberries if you want variety)
 - 1 cup coconut cream (the thick part from a can of full-fat coconut milk, chilled)
 - 2 tbsp powdered sugar (or maple syrup for a more natural sweetness)
 - 1 tsp vanilla extract
 - 1 cup shredded coconut (unsweetened, finely shredded works best)
 - A drizzle of melted vegan white chocolate for extra decadence ✨
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Instructions

1. Prepare the Berries

- Wash and dry the berries very well (they need to be dry so the coating sticks).

2. Make the Cream Coating

- Whip coconut cream with powdered sugar and vanilla until fluffy (like whipped cream).
- If too thick, add a tiny splash of plant milk; if too thin, chill it a bit.

3. Dip and Coat

- Dip each berry into the coconut cream, rolling it around to coat.
- Immediately roll the coated berry in shredded coconut so it looks “snowy.”

4. Set & Serve

- Place the snowberries on a parchment-lined tray and refrigerate for 30–60 minutes to firm up.
 - Serve chilled for a frosty, melt-in-your-mouth treat.
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Variations

✨ Use blueberries for little “snowballs.”

✨ For holiday flair, mix shredded coconut with finely crushed freeze-dried raspberries for pink snow.

✨ Dip in melted vegan white chocolate first, then roll in coconut for a candy-like shell.

Kind of like Snozberries, but Snowberres.