

**Cocoroons by Joey Anderson** <https://www.nutrientdenselife.com/about>

**Ingredients:**

¾ cup nut flour (cashew, walnut or almond)  
1 ½ cup raw shredded unsweetened coconut  
¼-½ cup grade B pure maple sugar or raw honey (to taste)  
¼ cup coconut oil  
2 teaspoons organic vanilla extract  
pinch of unrefined sea salt  
2-3 tsp raw cacao (optional)

**Directions:**

Place all the ingredients in a food processor and pulse until well mixed (it will start to form a ball). Using a tablespoon or small ice cream scoop to form balls and place onto a parchment lined baking sheet. You can either bake them in an oven at 170 degrees (or lowest setting) for about 2 hours or in a dehydrator at 125 degrees for about 3 hours. They should be slightly dried on the outside, chewy and moist on the inside. Let cool. Store in an airtight container in the refrigerator. Makes about 30.