

Raspberry Coconut Energy Mounds

Serves 12

Ingredients

- 1 cup **Coconut Shreds**
- ½ cup **Oat Flour**
- 3 tbsp **Maple Syrup**
- 1 cup **Frozen Raspberries** (or fresh)
- ⅓ cup **Dark Chocolate Chips**

Instructions

1. Defrost **Raspberries**
2. Preheat the oven to 350°F
3. Add **Coconut Shreds, Oat Flour, Maple Syrup, Frozen Raspberries** to a bowl and mix thoroughly.
4. Line a baking tray with parchment paper.
5. Take spoons of the **Coconut Raspberry Mixture** and shape them into small mounds and place them on the baking tray.
6. Make 11 medium or 15-20 small mounds.
7. Bake for 10-15 minutes and let them cool. They are ready when the bottom starts to brown.
8. Melt the **Dark Chocolate** in a double boil method while the **Coconut Raspberry Energy Mounds** are baking.
9. Dip the bottom of each **Mounds** in the melted **Dark Chocolate** and add a drizzle on the top.
10. Optional: garnish the top with coconut shreds, nuts or seeds.
11. Let sit in the fridge until the chocolate cools.

SERVE & ENJOY! 😊

Recipe made for *Feel Better Eating* with love from *Feel Better Living*

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