



Dark Chocolate Almond Bites

INGREDIENTS:

- 1 cup of toasted coconut (buy it toasted, or toast your own...)
- 1 cup of lightly salted, roasted almonds
- 2 plain rice cakes
- 1 cup of dark chocolate chips

DIRECTIONS:

Place toasted coconut and almonds in a food chopper and chop to small pieces. Place in a mixing bowl.

Crumble up the 2 rice cakes into very small pieces and add to bowl.

Melt chocolate chips, and pour them over the top of mixture.

Stir until well-blended and then use a medium cookie scoop to spoon out evenly-sized cookies onto a parchment paper- covered cookie sheet. (My batch made 22, and calories and carbs were calculated accordingly.)

Place cookie sheet in refrigerator until cookies harden up. Enjoy!