

Coconut Mounds

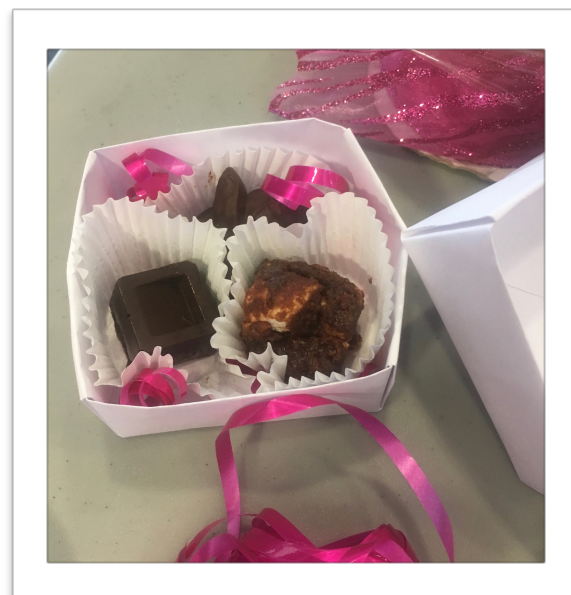
1 cup unsweetened shredded coconut
¼ cup coconut oil, melted
2 tablespoons agave or maple syrup
½ teaspoon vanilla extract
pinch of fine sea salt
1 cup dark chocolate chips, melted

In a medium bowl, combine the shredded coconut, coconut oil, agave syrup, vanilla and salt, and mix well. Allow the mixture to rest for 5-10 minutes, so that the dried coconut will absorb some of the moisture.

Using a tablespoon or cookie scoop, drop the coconut mixture onto a plate lined with parchment paper, creating bite-sized mounds. Place the plate in the freezer for 15-20 minutes, to allow the coconut mounds to firm up.

While the coconut filling is setting in the freezer, melt the chocolate slowly in a double boiler on low heat. Stir chocolate occasionally until smooth.

Place coconut mounds on a wire rack with parchment paper under the rack to collect the excess chocolate. Spoon the chocolate over the mounds covering evenly. Return the mounds to the freezer to chill. Collect and warm the excess chocolate while the mounds firm up. Once firm dip the bottoms of the mounds in the melted chocolate and let firm up on parchment paper until firm.



Rocky Road Fudge

3 cups organic cane sugar
2/3 cup of cocoa powder
1 can full-fat coconut milk
Pinch of sea salt
1 teaspoon vanilla
1/4 cup vegan butter
2 cups vegan marshmallows
1 cup chopped walnuts

Rocky Road Fudge cont...

In a medium saucepan combine the sugar, cocoa powder, coconut milk and salt. Stir well and bring to a boil, reduce heat slightly and continue cooking on medium high stirring constantly and scraping the sides of the pan. Use a candy thermometer and bring the mixture up to 240 degrees, or drop small amounts of the chocolate in a cup of water, when the mixture forms a soft-ball as it sinks to the bottom it is ready. Remove the mixture from the heat and place in the refrigerator until the temperature is reduced to 110 degrees, add the vanilla and vegan butter, stir well. Add the walnuts and marshmallows and stir until they are completely mixed in. Spread the mixture evenly over parchment paper or a lightly buttered piece of foil. Return to the refrigerator to chill until firm and cut into squares.

Chocolate Cherry Almond Clusters

2 cups dry roasted unsalted almonds
1 1/2 cups dried tart cherries, chopped
1 12 oz. package non-dairy semi-sweet chocolate chips
2 teaspoons coconut or vegetable oil

Fill a medium saucepan with two inches of water, place on the stove and bring to a simmer.

Select a medium mixing bowl large enough to sit on top of the saucepan, add the chocolate to the bowl and set it on top of the simmering saucepan allowing the steam to gently melt the chocolate. Still in the coconut or vegetable oil then mix in the almonds and cherries until they are evenly coated.

Place spoonfuls of the mixture on parchment or a lightly oiled surface. Chill until firm.



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