



## Raw Chocolate Macaroons

**Active Time:** 10 minutes | **Total Time:** 10 minutes | **Serves:** 32

### Nutrition Information Per Serving

90.9 calories, 4.41 g carbohydrate, 1.58 g fiber, 2.83 g NET carbs, 0.79 g protein, 8.17 g fat

#### Ingredients

- 2 ounce(s) Navitas Naturals Organic Raw Cacao Powder
- 4 Tbsp(s) Coconut Secret Raw Coconut Nectar
- 1/4 tsp(s) Real Salt
- 1/2 tsp(s) organic vanilla extract
- 8 Tbsp(s) organic virgin coconut oil
- 2 cup(s) shredded unsweetened coconut

#### Preparation

1. Add all ingredients to a food processor. Process until combined, scraping down the sides as needed. (NOTE: The mixture will be thick)
2. Scoop dough out with a small melon baller or spoon and roll into a 1 inch ball.
3. Place on parchment-lined cookie sheet.
4. Transfer to refrigerator to chill and set.
5. Store in an airtight container in the refrigerator or freezer.

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