

Frozen Coconut Balls

Ingredients

- ½ cup of Purified Water
- 4 cups of Coconut Milk Powder
- 1 cup of Freeze-dried coconut flakes

Directions

1. Take ½ c. of Water and mix ½ c. of CMP, continue to add ½ cup increments of CMP till batter is fully mixed well.
2. When all of the CMP has been mixed into the water, refrigerate for 36 hours. This mixture will set like a pudding.
3. Place in the refrigerator to chill for approximately 45 minutes to 1 hour.
4. When ready remove from refrigerator, take a melon-baler and scoop out into perfect little balls.
5. Roll unto dehydrated coconut flakes and freeze immediately.

Results

The result is a delicious, nutritious sweet dessert without sugar.