



# Clean Eating

## SUGAR-FREE EASTER EGGS



12 servings



15 minutes

## INGREDIENTS

### White chocolate egg

- 1/2 cup cashews.
- 1/2 cup desiccated coconut.
- 1/4 cup almond meal.
- 1/4 cup cacao butter.
- 2-3 tablespoons coconut milk.
- 1 tablespoon stevia powder.
- 1 teaspoon vanilla extract or one scraped vanilla bean.
- pinch of sea salt.

### Dark chocolate egg

- 1/2 cup walnuts.
- 1/2 cup desiccated coconut.
- 1/4 cup almond meal.
- 1/4 cup cacao butter.
- 2-3 tablespoons coconut milk.
- 2 tablespoons raw cacao powder.
- 1 1/2 tablespoon stevia powder.
- 1 teaspoon vanilla extract or one scraped vanilla bean.

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## DIRECTIONS

- Add all ingredients into a food processor or high-powered blender.
- Take a approximately two tablespoons of mixture and roll into egg-sized balls.
- Cover in your favourite fun toppings like cacao nibs, chopped nuts, desiccated coconut, cacao powder, flax or chia seeds.

## NOTES

These fun Easter Eggs are the perfect chocolate treat no refined sugar. Filled with wholefoods and good fats like coconut, nuts and coconut you won't scoff them down like other processed chocolates.