

Easter Energy Eggs *with Coconut Flour*
by *Monica @MonicaMayDesign*

SWEET *recipe*

INGREDIENTS

1 organic banana
1/2 cup Coconut Flour
1 cup almond flour
2 Tbsp organic Almond Butter
1-2 tsp vanilla extract
4 Tbsp organic coconut milk
1 ½ Tbsp Alive Coconut Oil
2 Tbsp Coconut Nectar or 4 organic dates (optional)
Pinch of Himalayan pink salt



OPTIONAL colors/ flavors for rolling dough in:

Coconut Secret Chocolate Crunch Bar, melted
(Peruvian, Ecuadorian, or Caribbean)
Red: beetroot powder
Pink: freeze dried berries
Yellow/orange: turmeric powder
Blue: blue Majik powder (Spirulina and/or blue-green algae)
Purple: Açai powder or other deep purple berry
White: unsweetened coconut shreds
Green: Matcha powder
Tan: sesame

INSTRUCTIONS

Place all ingredients in a blender and mix into a dough-like consistency.
Form into balls (or egg shapes) and roll in powder or ingredient of choice or drizzle with melted chocolate. Place in refrigerator for 30 minutes. Enjoy!