



Coco Choco Delight Pops

Prepare these Coco Choco Delight Pops with no baking required!
A tasty recipe that is equally delicious as it is fun to make.

Ingredients

- 1/2 cup Shredded Coconut (Plus extra for coating at the end)
- 1/2 cup Plain Flour
- 1 tablespoon of Cocoa Powder
- 1/2 cup Crushed Almond Flakes or other crushed nuts of your choice
- 1 Tablespoon of Honey
- 2 Tablespoons of Water
- 2 Tablespoons of Coconut Oil
- 1/4 cup of Chocolate Chips
- 4 Paper Straws

- 1 With an adult helping hand, place all the ingredients into a food processor and blend on medium speed until the mixture comes together in a solid ball.
- 2 Using damp hands roll a large teaspoon of your mix into small balls and place onto a flat plate.
- 3 Roll the balls in the extra shredded coconut. You could also add in some hundreds & thousands or any other sprinkles for colour.
- 4 Cut your paper straws into 3 sections, and carefully push them into the balls about three quarters of the way through.
- 5 Place your pops into an airtight container lined with baking paper and chill in the freezer for at least an hour.

Then it's time to enjoy, yum!

