

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!



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