

Citrus Coconut Balls

A no-bake recipe

Ingredients:

- 1 cup dried apricots
- 1 cup shredded coconut
- 1/4 cup powdered sugar, plus extra for rolling
- 1 teaspoon orange zest
- 1 teaspoon lemon zest
- 1 tablespoon lemon juice



Directions

1. Place apricots and shredded coconut in the bowl of a food processor. Pulse until fine. Transfer to a mixing bowl.
2. Stir in 1/4 cup powdered sugar, zests, and lemon juice. Roll dough into 1-inch balls and roll in remaining sugar to coat. Cover and chill for one week to ripen before serving.

Makes 10–12 servings

Note: This recipe, once prepared, must be chilled one week before serving for maximum flavor.

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.