

Pineapple Coconut Balls

Ingredients:

- 1 cup Candied pineapple
- 1 cup Almond
- 2 tablespoons Warm water
- ¼ cup unsweetend coconut

Directions:

In your food processor, add the candied pineapple, almonds and warm water.

Pulse until you get a dough-like mixture with a little bit of a texture to the ingredients. The mixture has to be rollable and moist. If necessary, add a small amount of water to ensure the mix will stay together to be rolled.

Take approximately one tablespoon, or use a small cookie scoop of the mixture and shape it into small balls. Place the balls on a tray and repeat for the rest of the pineapple and nut mixture.

Place the coconut in a bowl, then roll the balls in it to coat them. Then place the balls back on the tray. You will have leftover coconut that can be used for another recipe.

You can enjoy these pineapple balls immediately at room temperature.

Storage:

Store the coconut balls in an airtight container, and they will stay fresh for one week. If refrigerated, they will remain delicious for up to two weeks, or you can freeze them for up to three months.

