

Dark Chocolate Fig Bites

14 oz Dried Figs (stemmed and chopped)

2 T creamy almond butter

1 c dark chocolate chips- Enjoy Life brand

2 teaspoons coconut oil

2 T water

In a food processor, combine almond butter , water and figs. Mix well. Roll mixture into 1 in. balls. Put in refrigerator in a baking sheet while melting chocolate.

Melt chocolate and coconut oil in a double boiler. Using a toothpick, dip balls in chocolate and return to baking sheet. Top with a sprinkle of sea salt. Freeze/refrigerate for 30 minutes-1 hour.