No Bake Coconut Delights

*Makes approximately 25 treats*

**Ingredients**

3 cups [unsweetened, shredded coconut](http://www.amazon.com/gp/product/B002YR7A9Q/ref=as_li_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=B002YR7A9Q&linkCode=as2&tag=whnemo-20&linkId=HVBNDP2OXZIHGKW2)  
3/8 cup (6 Tablespoons) coconut oil  
1/2 cup coconut sugar

2 tsps vanilla   
3/8 tsp salt

**Optional Toppings:**  
[Homemade Chocolate / Carob Chips](http://wholenewmom.com/whole-new-budget/homemade-chocolate-chips-carob-chips-recipe-revised/) melted, for drizzle  
- coconut shreds  
- finely chopped nuts, etc.

**Method**

1.  Put all ingredients in a food processor or blender.

2.  Combine until the mixture is blended and sticks together.  (Note: if you are using a high-powered blender like a [Vitamix](https://secure.vitamix.com/?COUPON=06-005927), do not turn your machine on high.  You will likely end up with [Coconut Butter](http://wholenewmom.com/whole-new-budget/make-your-own-coconut-butter/).  While it will be delicious, it won’t be these no bake cookies :-)!)

3.  Remove the mixture from the blender / food processor and form into desired shape.  I really like the cute little shapes I was able to make with [this little cookie scoop](http://www.amazon.com/gp/product/B00004UE85/ref=as_li_tf_tl?ie=UTF8&camp=1789&creative=9325&creativeASIN=B00004UE85&linkCode=as2&tag=whnemo-20).  I had a little trouble with the “balls” falling apart but just gently press them back into the desired shape

4.  Decorate with shredded coconut, cocoa or carob powder, crushed nuts, or melted chocolate (I used my [Homemade Chocolate / Carob Chips](http://wholenewmom.com/whole-new-budget/homemade-chocolate-chips-carob-chips-recipe-revised/), piped from a plastic baggie with a tiny hole cut in the corner) as desired.  Or leave them plain.  They are great just as is (but I do think a little coconut sprinkled on top adds a nice touch.

5. Place on a plate in the refrigerator for 20 minutes to harden.

6. Best if stored in fridge kept cold.