



# Coconut Marzipan Praline

*Sweet but still light and summery. These pralines are super easy to make and will keep in the fridge for a few days.*

*Great little treats for an in between snack, to offer your guests with a cup of tea or as a present for the host of your next party.*

*This no-bake recipe will give a whole bowl full of pralines (at least 20).*

## Ingredients

200 g shredded coconut  
150 g coconut yogurt  
80 g icing sugar  
1 teaspoon vanilla  
150 g marzipan  
whole almonds (as many as balls you make)  
150 g vegan cacao powder

## Instructions

- add the shredded coconut, the yogurt, icing sugar, vanilla and the marzipan (cut in small pieces) in a food processor
- blend everything until it is a smooth paste; the paste should be a bit wet but not too much; if too dry, add a bit of yogurt, if too wet, add a bit more coconut, until the paste is still moist but easy to form
- place the paste in the freezer for at least 45 mins
- form small balls with your hands
- add in each ball an almond and close the ball again
- roll the balls in cacao powder
- keep the pralines in the fridge, they will last for 3-4 days