

Coconut Balls

1 1/2 cups unsweetened coconut flakes
1 cup + 2 TB Daisy whole wheat pastry flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 cup sugar
1/3 cup light agave syrup
1/4 cup non-hydrogenated margarine, melted

1. In a large, dry skillet over medium heat, add coconut and stir constantly until flakes are golden brown. The browning happens all of the sudden so pay attention.
2. Place the coconut in a large bowl and allow to cool.
3. Once coconut has cooled, stir in flour, baking powder, and salt.
4. In a medium bowl, combine sugar, agave syrup, and melted "butter." Stir well.
5. Add wet mixture into the dry mixture. Mix.
6. Preheat oven to 350°.
7. Use your hands to roll the dough into loose 2 inch balls. Make about 16 balls. Place onto an ungreased cookie sheet.
8. Bake for 10 to 12 minutes, until barely browned around the edges.
9. Allow cookies to cool on the baking sheet for about 10 minutes, then transfer to a wire rack to cool completely.

****Recipe from December 2009, VegNewsLetter**

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