

# Coconut Bonbons

Recipe By Victoria Dwek



Cooking and Prep:  4 h

Serves:  30

Contains:  

Preference: Parve

Difficulty: Medium

Occasion: Purim, Sukkot, Tu-Bishvat

Diet: Vegan, Vegetarian, Pescetarian

Source: Whisk by Ami Magazine

## Ingredients (5)

### Main ingredients

- 30 chocolate sandwich cookies (such as Trios or Bloomeos)
- 1 pint coconut sorbet
- 16 ounces **Elite Bittersweet Chocolate** or other good quality bittersweet chocolate, finely chopped
- 2 tablespoons margarine (use soy-free, if needed)
- 1/4 cup unsweetened coconut flakes or toasted coconut

## Start Cooking

### Make the Coconut Bonbons

1. Spread chocolate sandwich cookies on a baking sheet.
2. Using a melon baller and working quickly, place a small scoop of sorbet on the center of each cookie. Freeze.
3. Combine chocolate and margarine in a medium heatproof bowl.
4. Microwave for 30-second intervals, stirring in between each interval until chocolate is completely smooth (it should be a little lumpy when it comes out of the microwave and become smooth upon stirring).
5. Place a wire rack on top of aluminum foil or paper towels (for easy clean-up).
6. Remove half the bonbons from the freezer at a time.
7. Working quickly, dip each bonbon in chocolate (you can also spoon the chocolate over the bonbons), covering all the sorbet and the sides of the cookies. Place on wire rack and immediately sprinkle with coconut. Repeat with remaining bonbons.
8. Return to freezer until ready to serve.

#### Variation:

You can use a dairy coconut ice cream instead of sorbet.