

Easy 3-Ingredient ChocoCoconut Bites - A No-Bake Treat for All Ages!

ChocoCoconut Bear Bites: Irresistible Treats for Sweet Tooth Cravings



TIME
10 mins

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INGREDIENTS

- 1 cup shredded coconut (unsweetened or sweetened, your choice)
- 1/4 cup honey (or maple syrup for a vegan option)
- 1/2 cup chocolate chips (dark, milk, or white chocolate)

How to Make ChocoCoconut Bear Bites:

1. Mix the Coconut & Honey:
2. Shape the Bites:

Take small amounts of the mixture (about a tablespoon each) and form them into tiny bear shapes or simple round balls.

If shaping into bears, gently press small pieces together for the ears and body. If the mixture feels too crumbly, add a little more honey to help it stick together.

Place the shaped bites on a parchment-lined plate or tray.

3. Melt the Chocolate:

In a microwave-safe bowl, heat the chocolate chips in 30-second intervals, stirring after each interval until smooth.

Alternatively, melt the chocolate using a double boiler for a silkier texture.

4. Dip the Coconut Bites:

Using a fork or spoon, dip each coconut bite into the melted chocolate, making sure it's fully coated.

Let excess chocolate drip off before placing it back onto the parchment paper.

5. Let Them Set:

Allow the chocolate-covered bites to cool at room temperature until the chocolate hardens. If you're in a hurry, place them in the fridge for 10-15 minutes to speed up the process.

6. Enjoy!:

Pro Tips for Perfect ChocoCoconut Bear Bites:

Fun Variations to Try:

What to Serve with ChocoCoconut Bear Bites:

With coffee or tea - A sweet and coconutty pairing for your favorite warm beverage.

As an ice cream topping - Crumble these bites over vanilla or chocolate ice cream for extra indulgence.

With fresh fruit - Serve alongside sliced bananas, strawberries, or pineapple for a tropical treat.

In a gift box - Wrap them up in a pretty box for a homemade edible gift!

FAQs About ChocoCoconut Bear Bites:

Why You Need to Try These ChocoCoconut Bear Bites:

DIRECTIONS

1. **Mix the Coconut & Honey:** In a mixing bowl, combine the shredded coconut and honey. Stir well until the coconut is evenly coated and slightly sticky. This mixture should hold together when pressed.
2. **Shape the Bites:** Take small amounts of the mixture (about a tablespoon each) and form them into tiny bear shapes or simple round balls.
3. **If shaping into bears,** gently press small pieces together for the ears and body. If the mixture feels too crumbly, add a little more honey to help it stick together.
4. **Place the shaped bites** on a parchment-lined plate or tray.
5. **Melt the Chocolate:** In a microwave-safe bowl, heat the chocolate chips in 30-second intervals, stirring after each interval until smooth.
6. **Alternatively,** melt the chocolate using a double boiler for a silkier texture.
7. **Dip the Coconut Bites:** Using a fork or spoon, dip each coconut bite into the melted chocolate, making sure it's fully coated.
8. **Let excess chocolate drip off** before placing it back onto the parchment paper.
9. **Let Them Set:** Allow the chocolate-covered bites to cool at room temperature until the chocolate hardens. If you're in a hurry, place them in the fridge for 10-15 minutes to speed up the process.
10. **Enjoy!:** Once set, your ChocoCoconut Bear Bites are ready to eat! Serve them immediately or store them in an airtight container in the fridge for up to a week.

11. Pro Tips for Perfect ChocoCoconut Bear Bites: ? Use fine shredded coconut - It holds together better and gives a smoother texture.? Chill before dipping - If your shaped bites feel too soft, place them in the fridge for 5-10 minutes before dipping in chocolate.? Experiment with toppings - Sprinkle with sea salt, crushed nuts, or sprinkles before the chocolate sets.? Go vegan - Use maple syrup instead of honey and dairy-free chocolate chips for a plant-based version.? Use different chocolates - Try white chocolate or dark chocolate for variety!
12. Fun Variations to Try: Want to put a twist on these classic chocolate coconut bites? Try these creative variations:
13. ? Nutty ChocoCoconut Bites - Add chopped almonds or cashews to the coconut mixture for an extra crunch.? Berry Bliss Bites - Mix in dried cranberries or freeze-dried strawberries for a fruity surprise.? Double Coconut Delight - Dip the bites in chocolate and then sprinkle with extra shredded coconut before the chocolate sets.? Peanut Butter Coconut Bites - Add 1 tablespoon peanut butter to the coconut mixture for a richer flavor.? Spicy Chocolate Bites - Add a pinch of cinnamon or cayenne pepper to the melted chocolate for a little heat.
14. What to Serve with ChocoCoconut Bear Bites: These sweet, bite-sized treats are perfect on their own, but here are a few fun serving ideas:
15. With coffee or tea - A sweet and coconutty pairing for your favorite warm beverage.
16. As an ice cream topping - Crumble these bites over vanilla or chocolate ice cream for extra indulgence.
17. With fresh fruit - Serve alongside sliced bananas, strawberries, or pineapple for a tropical treat.
18. In a gift box - Wrap them up in a pretty box for a homemade edible gift!
19. FAQs About ChocoCoconut Bear Bites: Q: Can I make these without honey?A: Yes! Substitute maple syrup, agave syrup, or date syrup for a similar natural sweetness.
20. Q: How do I store them?A: Store in an airtight container in the fridge for up to 1 week. You can also freeze them for up to 3 months-just thaw before eating.
21. Q: Can I make these without chocolate?A: Absolutely! If you prefer, skip the chocolate and just enjoy the chewy coconut-honey bites as is.
22. Q: Can I use desiccated coconut instead of shredded coconut?A: Yes, but desiccated coconut is drier. You may need to add an extra drizzle of honey to help bind the mixture together.
23. Why You Need to Try These ChocoCoconut Bear Bites: These ChocoCoconut Bear Bites are adorable, easy to make, and bursting with chocolate-coconut flavor. Whether you're looking for a fun snack, a healthier treat, or a simple no-bake dessert, this recipe is a winner.
24. Try them out and let me know how they turn out! Do you prefer them plain or with an extra topping? Share your creations and let's talk about all things chocolate

and coconut ??

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-3-ingredient-chocococonut-bites-a-no-bake-treat-for-all-ages/>