



Lemon Coconut Bon Bons

- 15 [Glutino Lemon Wafers](#) (crushed) + extra for decorations
- 1 Cup coconut flakes (+ additional for coating)
- 2 Tablespoons [Coconut Oil](#)
- 2 Tablespoons raw honey
- ½ Teaspoon vanilla

Place a few Lemon Wafers onto a cutting board. Using a sharp knife, gently separate the wafers into 3 separate layers. Put aside for later use.

In a medium bowl, combine all of the ingredients. Roll the mixture into round balls and gently coat the outside with additional coconut flakes. Place 1/3 of a [Lemon Wafer](#) at an angle into the top of each ball and gently reshape as needed (the bon bons will not be very firm). Place into the refrigerator to keep firm.

Serving sizes will vary.

([Bamboo Cutlery](#) & [Bamboo Cone](#) provided by [Restaurantware](#))