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## Botanical Chocolate Bon Bon Recipe

Using WTGG's Botanical Bon Bon Making Kit

This is a very easy and forgiving recipe, so if your measurements are not exact, the bon bons will still turn out delicious.

This recipe will only use about 1/3 of your bon bon making kit ingredients, so you can save the rest of the kit for additional batches.

### Ingredients:

1 cup nut/seed butter (we love sunflower seed butter, pumpkin seed butter and tahini)  
1 Tbsp. Bon Bon Powder from the kit (add more for even darker chocolatey flavor)  
2 tsp. Raw Local Honey or 1 tsp. [Green Stevia Powder](#) (add more based on desired sweetness)  
1 Tbsp. Coconut Oil  
1 pinch of quality Sea Salt or Pink Himalayan Salt  
Optional: ½ cup shredded coconut  
Optional: Add chocolate chips, whole nuts like walnuts or dried fruit

### Instructions:

1. Mix together all of the ingredients (not including the shredded coconut). You may want to do this with clean hands (kids love mixing with their hands!) and it helps the coconut oil melt if it was solid at room temperature.
2. At this point you can taste a little of the mixture to see if you want to add additional bon bon mix or sweetener.
3. Shape the mixture into small bon bon balls using your hands.
4. Roll the bon bons into the shredded coconut (optional) to coat them.

Store the bon bons in the fridge. They will stay fresh for up to 2 weeks. The powder in the bon bon making kit can be stored at room temperature and will stay fresh and potent for at least a year.