

# Orange, Cranberry Coconut Crunch Hearts

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## Ingredients

1½ cups vegan chocolate  
1/2 cup desiccated coconut  
12 slices dehydrated orange (cut into small pieces) or zest  
of 4 oranges  
¼ cup dried cranberries  
¼ cup activated buckwheat

## Method

1. Set a mixing bowl over a saucepan of boiling water. Place 1 cup of the chocolate in the bowl and stir until all well melted.
2. Take the bowl with the chocolate off the saucepan and stir in the extra ½ cup chocolate until it is all melted. Then fold in the rest of the ingredients.
3. Spoon the mixture into the molds and place in the fridge (cover them) for an hour or so to set.



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