



Vegan Lemon Meringue Bites

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Ingredients

- 1 cup cashews
- 2 1/2 tbs lemon juice
- Zest from 1 lemon
- 1 tbs maple syrup
- 1 tbs shredded coconut (and more for coating and forming the bites)
- 1/2 tsp almond milk

Method

1. Place all your ingredients in a food processor, and blend until smooth
2. Cover your work space with shredded coconut (this is important because the mix is very



gooey and will stick to everything otherwise)

3. Spoon some of the lemon mixture directly onto the shredded coconut, and slowly roll over the surface into a ball
4. Place the bites in a bowl and refrigerate for half an hour to set

I have a sweet tooth. Everyone in our family does, actually. So when we find something that can *effectively* satisfy a sweet tooth without the guilt, we're huge fans... and for that, these Lemon Meringue Bites are some of our favorites!

If you're a fan of lemon meringue anything, this tastes shockingly like the real thing. Plus, the ingredients are simple, and the process is simpler!

Keep these around for when you've got a sugar craving, or just when you're in the mood for a yummy snack. Of course, these are also really popular with kids, and are such a great alternative to packaged or pre-made snacks.