



Vegan Chocolate Bon Bons

~Nel

Ingredients (about 12–15 bon bons):

- 1 cup (150 g) medjool dates, pitted (or other sticky dried fruit)
- ½ cup (80 g) nuts or seeds (almonds, hazelnuts, sunflower seeds, or a mix)
- 2 tbsp nut butter (peanut, almond, cashew, or sunflower seed butter)
- 2 tbsp cocoa or cacao powder
- 1 tsp vanilla extract
- Pinch of salt
- 150 g dark vegan chocolate (70% or higher) for coating
- Optional fillings: dried cherries, raspberries, or whole nuts

Instructions:

1. **Make the filling:**
Blend dates, nuts, nut butter, cocoa, vanilla, and salt in a food processor until sticky and smooth.
2. **Shape:**
Roll into small balls. If you want a surprise center, press a dried cherry or nut inside each one.
3. **Chill:**
Place the balls on a tray lined with parchment paper and freeze for 20–30 minutes (this makes dipping easier).
4. **Coat with chocolate:**
Melt the chocolate gently over a double boiler or in short bursts in the microwave. Dip each ball into the chocolate, coating evenly, and place back on parchment.
5. **Set:**
Chill in the fridge until the chocolate hardens.

✨ Variations:

- **Mint bon bons** → Add peppermint extract to the filling.
- **Coconut bon bons** → Use shredded coconut instead of nuts, plus a splash of coconut cream.

- **Berry bon bons** → Blend freeze-dried raspberries or strawberries into the filling for fruity bursts.