



# Vegan Raffaello Recipe

~Nel

## Ingredients (about 15–20 pieces):

- 1 cup (150 g) blanched almonds (whole, without skin)
- 1 cup (80 g) unsweetened desiccated coconut (plus more for rolling)
- ½ cup (120 ml) coconut cream (thick part from a chilled can)
- 3–4 tbsp maple syrup or agave syrup (adjust to taste)
- 2 tsp vanilla extract
- Pinch of salt
- Whole almonds (about 20, roasted or raw) for the centers

Optional: 2–3 tbsp melted cocoa butter or vegan white chocolate for extra richness and firmness

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## Instructions:

### 1. Prepare the filling:

In a food processor, blend the blanched almonds until finely ground. Add desiccated coconut, coconut cream, syrup, vanilla, and salt. Blend until a sticky, creamy mixture forms.

- If the mixture feels too wet, add more coconut.
- If too dry, add a touch more coconut cream.

### 2. Chill the mixture:

Transfer to a bowl, cover, and refrigerate for 30–40 minutes until it firms up.

### 3. Shape the Raffaellos:

Take a teaspoon-sized scoop of the mixture, press a whole almond into the center, and roll into a smooth ball.

### 4. Coat in coconut:

Roll each ball in extra desiccated coconut until fully covered.

### 5. Set:

Chill in the fridge for 1–2 hours before serving.

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✨ They'll keep in the fridge for up to a week, or in the freezer for about a month.