

## Snowball Truffles



**Servings:** 14 (1 truffle Per Serving)

*These dairy-free truffles taste great without added fat and sugar. Give as a holiday gift to family, friends or coworkers.*

### **Ingredients:**

12 medjool dates, pitted  
2 tablespoons water  
4 tablespoons unsweetened cocoa powder  
1/2 cup puffed brown rice  
1/2 cup shredded unsweetened dried coconut

### **Directions:**

1. In food processor or blender puree dates and water until a sticky paste/ball forms. Pulse in cocoa powder until solid dough forms. Stir in puffed brown rice.
2. With small scoop, form mixture into 14 tablespoon-sized balls.
3. Roll each ball into coconut to lightly coat.
4. Refrigerate for 30 to 60 minutes to set.

You can store refrigerated balls in an airtight container for up to two weeks.

**Nutrition Facts:** (Serving Size 1 truffle) Calories 70, Total Fat 2.5g, Saturated Fat 2g, Cholesterol 0mg, Sodium 0mg, Carbohydrate 13g, Dietary Fiber 2g, Sugars 10g, Protein 1g, Calcium 2%, Iron 2%.