

Dark Chocolate Turtles

Susan Alsembach

Hello,

This is such an easy recipe to make yet it has a very decadent feel to it.

I love serving it up when friends come round for a coffee or having it as a little evening sweet treat.

It is full of flavour, healthy fats and fibre, so you can eat these little treats without feeling guilty.

Enjoy,

Susan

Dark Chocolate Turtles

3 ingredients · 30 minutes · 12 servings



Directions

1. Finely chop the dates or blend in a food processor until sticky.
2. With damp hands, roll the dates into small even balls. Press the balls onto a pan lined with parchment paper, and top with pecans, pressing down slightly so that they stick. Freeze for 10 minutes.
3. Meanwhile, microwave the chocolate at 50% power for 30 seconds at a time until melted.
4. Using a fork, suspend the frozen dates into the chocolate until fully covered. Remove and let the excess chocolate drip off. Return to the parchment-lined pan and repeat until each date ball is coated with the chocolate.
5. Return to freezer for 10 more minutes to set. Transfer to the fridge until ready to enjoy.

Notes

No Pecans

Use hazelnuts, almonds, cashews or pumpkin seeds instead.

No Dates

Use a combination of prunes, dried apricots or raisins instead.

Storage

Refrigerate or freeze in an airtight container until ready to serve.

No Microwave

Melt the chocolate in a double boiler instead.

Serving Size

One serving is equal to one dark chocolate turtle.

Ingredients

1 cup Pitted Dates (soaked for 10 minutes then drained)

1/4 cup Pecans (whole or halves)

100 grams Dark Organic Chocolate