



Chocolate Truffles

Dessert is still on the table, but try making a healthier, homemade one! Makes about 20, 1-inch balls

Ingredients:

- 2 cups almonds
- 1/2 cup raw cacao powder
- 1 1/2 - 2 tbsp extra virgin coconut oil (sub coconut butter)
- 4 tbsp maple syrup
- 1/4 tsp sea salt
- 1/4 cup shredded, unsweetened coconut (optional)

Instructions:

1. Grind almonds in a food processor or coffee grinder.
2. In a large bowl, mix ground almonds with salt and cacao powder until thoroughly combined. Add all other ingredients and combine well by using the backside of a rubber spatula to ‘smash’ and mix them all together.
3. Form into little balls. If it is not sticky enough, add a bit more coconut oil. Roll in shredded coconut if you’d like.
4. Refrigerate or freeze for up to 3 weeks.

