

No-Bake Chocolate Truffles

JOYOUS HEALTH

Recipe by Joy McCarthy from Joyous Health

Ingredients:

- 10-14 soft medjool dates
- 3/4 cup pecans
- 3/4 cup - 1 cup almond flour
- 1 tbsp ground cinnamon
- 1/3 cup raw cacao powder
- 1 tsp vanilla extract
- Coconut flakes for rolling
- Cacao powder for rolling
- Optional: 2-3 tbsp real maple syrup

Instructions:

1. Remove pits from dates and soak the dates for 20 minutes in hot water. Drain dates of extra water and discard water once finished.
2. Place dates, pecans, almond flour, cinnamon, raw cacao powder, vanilla and maple syrup if using, in food processor. Pulse until it forms a ball-like sticky texture.
3. Form the dough into 1.5 inch balls and rolls in coconut flakes or raw cacao powder.
4. Store in the fridge for up to 2 weeks or the freezer for up to 3 months.

Notes:

Makes 25-30, 1 inch balls