

# Chocolate Protein Truffles

Recipe by Joy McCarthy from Joyous Health

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## Ingredients:

- 10 soft medjool dates, pitted
- 3/4 cup pecans or walnuts
- 3/4 cup almond flour
- 1 tbsp ground cinnamon
- 1/3 cup raw cacao powder
- 1 scoop vegan chocolate flavoured protein powder\*
- 1 tsp pure vanilla extract
- 1/4 cup water
- 3 tbsp maple syrup
- 1/2 cup dark chocolate chips
- Shredded coconut for rolling
- Raw cacao powder for rolling

## Instructions:

1. Place dates, pecans, almond flour, cinnamon, raw cacao powder, protein powder, vanilla, water and maple syrup, in food processor. Pulse until it forms a ball-like sticky texture. Add dark chocolate chips and pulse just until combined.
2. Form the dough into 1.5 inch balls and roll in coconut flakes or raw cacao powder.
3. Store in the fridge for up to 2 weeks or the freezer for up to 3 months.
4. Troubleshooting: If batter seems too wet or sticky add a touch more almond flour. If batter seems too dry to roll into balls, add another tbsp or two of water. Alternatively, add a tbsp or two more water until the texture is perfect for rolling into balls.

## Notes:

Makes 18-22 balls. \*These can be made without protein powder. Use half the amount of water if you omit the protein powder.