

INGREDIENTS

- 20 Dates
- ½ tsp Vanilla Extract
- 1/3 cup Almond Butter
- 1/3 cup Unsweetened Coconut, shredded
- 1/3 cup and 1 tbsp Cocoa Powder
- ½ tsp Salt
- 1 tsp Cinnamon
- 1/3 cup Nuts, chopped

DIRECTIONS

1. Roughly chop your almonds or other nuts selected.
2. Put the dates and vanilla in a food processor and run until it forms a paste.
3. Add almond or any nut butter and blend until smooth.
4. Add the coconut, cocoa powder, salt and cinnamon and blend again.
5. Mix should be a little crumbly. Start rolling into balls. If it is too wet, add more coconut. If it is too dry, add more nut butter or some water.
6. Put your chopped nuts on a plate and roll each truffle in the nuts till they adhere.
7. Place the plate in the fridge to chill. The longer they chill, the better they will stay together.



Chocolate Date Truffles

Dairy-Free | Gluten Free | Vegetarian | Vegan

Yield:
6 Servings

Prep Time:
20 Min

Cook Time:
5 Min