



Delicious - yet vegan! - Chocolate Truffles - Allon-Z

10 servings

20 minutes

Ingredients

- 1 cup Pitted Dates (packed)
- 3 cups Water (just boiled)
- 1/3 cup Cocoa Powder
- 3 tbsps Coconut Cream
- 1/3 cup Dark Chocolate Chips
- 1/4 tsp Sea Salt (large flakes, for topping)
- 1 tbsp Unsweetened Coconut Flakes (for topping)
- 1 tsp Cocoa Powder (for topping)

Directions

- 1 Add the dates to a medium-sized bowl and cover with just-boiled hot water. Let them sit for 8 to 10 minutes.
- 2 Drain the dates and add to a blender or food processor along with cocoa powder and coconut cream. Process until the mixture comes together.
- 3 Remove the chocolate mixture and scoop into rough teaspoon-sized balls. Don't roll them with your hands just yet as they will be too oily. Place them on a parchment-lined baking sheet and put them in the freezer to set for about 8 to 10 minutes.
- 4 In a small bowl, add the chocolate chips and microwave on high for 30 to 45-second intervals until melted. Stir with a spoon to fully combine.
- 5 Remove the truffles from the freezer and use your hands to smooth them into balls. Take each ball and roll into melted chocolate with a spoon and then place them back on the baking sheet. Top with flaky sea salt or let them sit for 5 to 10 minutes before rolling them in coconut flakes or cocoa powder. Enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to seven days.

Serving Size: One serving is equal to approximately two truffles.

Additional Toppings: Top with crushed up candy cane or tree nuts.

More Flavor: For a silkier chocolate coating, melt the chocolate chips with a bit of almond milk.

No coconut cream: Use coconut oil instead.