



## RAW VEGAN CHOCOLATE TRUFFLES

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Yield: approximately 20 pieces

### Ingredients

- ❖ 1 cup pitted dates, chopped fine
- ❖ 1 cup raw walnuts
- ❖ ¼ cup raw cacao powder
- ❖ 1 teaspoon pure vanilla extract
- ❖ ¼ cup 100% maple syrup or coconut nectar
- ❖ Pinch of sea salt
- ❖ ¾ cup dried shredded unsweetened coconut



### Procedure:

1. In a food processor, chop nuts until finely chopped. Be careful not to over process or you will make nut butter.
2. Add chopped dates, cacao, vanilla, maple syrup and salt. Process until well combined.
3. Roll into small balls and coat with shredded coconut.
4. Put inside refrigerator for 2 hours to set.
5. Can be frozen for later.