



CHOCOLATE TRUFFLES



Serves: 20
Prep: 15 mins
Chill: 3 hrs.



Nutrition per serving:
54 kcals 6g Fats
4g Carbs 1g Protein

INGREDIENTS:

- 2 small ripe avocados, stone and flesh removed
- 2 tbsp. maple syrup or honey
- 2 tbsp. pumpkin seeds
- 2 tbsp. cocoa powder, unsweetened + 2 tbsp. for coating
- 2 tbsp. coconut oil, melted
- 2 tbsp. almond butter
- 1 tsp. vanilla paste
- 2 tbsp. desiccated coconut, for coating

PREPARATION:

1. Place all ingredients in a high-speed blender and pulse until smooth and well combined.
2. Roll the mixture into small sized truffles using wet hands, and coat half in coconut and the other half in coco powder.
3. Chill in the fridge for 3 hours before serving.

LC V DF GF