

Feel Good Truffles

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Serves: about 20-25

Ingredients

- 3 tablespoons unrefined coconut oil
- 3 tablespoons smooth, natural, peanut butter
- 1½ cup unsweetened shredded coconut
- ½ teaspoon salt
- 2 tablespoons chia seeds
- ½ cup dutch processed cocoa powder; plus more for coating
- ½ cup raw honey
- 1 teaspoon vanilla extract



Instructions

1. Place the peanut butter and coconut oil in a bowl of a stand mixer (a hand mixer can also be used) with a paddle attachment; mix to combine
2. In a separate bowl, combine the shredded coconut, salt, chia seeds, and cocoa powder together
3. With the mixer running add in the honey
4. Then, add in the coconut/cocoa powder mixture
5. While mixing, add in the vanilla
6. Mix until well combined; the mixture will be stiff; make sure to use a spatula to scrap the side of the bowl to make sure everything is incorporated
7. Use a scoop, or tablespoon measuring spoon, to scoop out about tablespoon size amounts of the mixture
8. Use your hands to roll them into a ball and place on a baking sheet lined with wax paper
9. Repeat with the rest of the mixture
10. Refrigerate for a couple hour, then roll in extra cocoa powder, or anything else you like, to create a finished look
11. These are to be stored in the fridge until ready to serve

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/feel-good-truffles/>