

Chocolate Truffles

You can also add shredded coconut, cinnamon, cayenne, goji berries, or nut butter to these truffles.

Ingredients

1 cup almonds

3 tablespoons cacao powder, plus another 3 tablespoons for rolling

1 teaspoon vanilla

2 tablespoons coconut oil

2 to 3 tablespoons agave nectar (For sugar free, use a combination of erythritol and stevia, or either of these mixed with agave to limit sugar calories.)

3 tablespoons full-fat coconut milk

Pinch of salt

Directions

Combine all ingredients in a blender or food processor. Should be thick, like brownie batter. If not, refrigerate until solid. Pull out a tablespoon or two at a time and roll into balls. Roll in cacao powder to coat and place on parchment paper in the refrigerator. Enjoy when they are firm.