



Raw Chocolate Truffles

Prep time: 20 minutes

Refrigeration time: 4 hours

Yield: 25 truffles

- 1 cup raw cashews
- Water (to mix)
- 1/2 cup maple syrup
- 1 cup raw cacao powder
- Roll-in ingredients: shredded unsweetened coconut, chopped nuts, cacao nibs or powder

1. Process cashews in a food processor until very finely ground, then add enough water to create a thick paste.
2. Add maple syrup and pulse to process.
3. Add cacao powder and pulse to process.
4. Remove mixture to a bowl and refrigerate for four hours or overnight until firm.
5. Form teaspoon-sized balls and roll in your choice of ingredients.

Store covered in the refrigerator. May be frozen - remove 20 minutes before serving.

- From April 2013 Newsletter, Prime Health Style



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