

Coconut Truffles (Matcha and Turmeric Flavors)

Ingredients:

½ jar coconut manna

1 -2 teaspoon your choice of ground turmeric, matcha, ground cacao (cacao may need more sweetening), or cinnamon

½ -1 teaspoon stevia

Optional mix-ins or roll-ins: unsweetened toasted coconut, unsweetened cacao nibs, favorite chopped nuts or seeds, cracked pepper, goji berries, dates, or berries.

Method:

1. Bring coconut manna to temperature by placing jar in hot water for about 5 minutes. Place softened manna and remaining 2 ingredients into a bowl and stir quickly until a paste comes together and appears super smooth. The mixture will be placed into candy molds and refrigerated until solid.
2. Alternatively, you can roll these into balls and dipped into coating of choice (if mixture is too runny, plate in fridge to thicken. Place finished balls on wax paper or sheet of parchment paper and refrigerate until ready to eat.
3. Makes about 8 – 10 truffles. Keep refrigerated or frozen until ready to eat. They melt very easily.

