

Guilt-free Dark Chocolate Truffles

Yields: Roughly 15-25 truffles depending on mold size

Ingredients:

160 g. coconut manna

100 g. cacao paste, chopped into tiny pieces

20 g. coconut sugar

option 1: ½ tsp. cinnamon and ¼ tsp. chili

option 2: 1 tsp. fresh ginger juice; coffee, hazelnut, or almond extract

option 3: 1 tbsp. brandy, or espresso

option 4: 2 tbsp. finely chopped nuts or crystalized ginger

Method:

Place all ingredients in a bain-marie (double boiler) and whisk until completely smooth. Pour into little candy mold cups. Chill for 20 minutes and then pop out of molds to enjoy! Dust with powdered cacao if desired.