



CHOCOLATE COCONUT TRUFFLES

Makes about 3 dozen truffles.

These truffles have a distinct taste of chocolate and coconut. No baking is required, they are easy to make and gluten free. They keep very well refrigerated or frozen. A lovely treat at any time.

INGREDIENTS

- 1¾ cups superfine ground almond flour
- ½ cup finely shredded unsweetened coconut
- 1½–2 tablespoons olive oil
- 4 tablespoons maple syrup
- 1 teaspoon vanilla extract
- ½ cup semi-sweet chocolate chips
- 3 tablespoons unsweetened cocoa powder

PREPARATION

1. Place the almond flour, coconut, olive oil, maple syrup, vanilla extract and chocolate chips in a food processor fitted with the steel blade. Pulse BRIEFLY until cookie consistency is formed.
2. Transfer to a bowl.
3. Place the cocoa powder on a sheet of wax paper.
4. With your hands, shape level teaspoons of the mixture into balls and roll in the cocoa powder.
5. I store the truffles in the refrigerator or freezer in a tight-fitting container with wax paper between the layers.