



## Fudgy Chocolate Truffles

Makes about 15

### Ingredients:

1 cup nuts (120g) I like raw almonds or macadamias  
1/3 cup cocoa or cacao powder (40g)  
5-6 pitted medjool dates (90g)  
4-6 pitted dried prunes (35g), (for fudgyness)  
5 tablespoons regular coconut milk (80 mls)

Leave as is or add in:

Finely grated zest from 1 organic orange

Or 1 teaspoon cinnamon powder

Or ½ teaspoon cardamom powder and ½ teaspoon star anise powder

### Method:

Blitz the nuts in a food processor until ground.

Then add the rest of the ingredients and blitz until well combined.

Roll into 1 tablespoon size balls, then coat the outside by rolling in either cocoa or cacao powder or toasted coconut flakes or leave nude.

Alternatively, flatten out the mixture in the base of a small baking paper-lined square cake tin, so that the mixture is about 2 cm thick. Cover and allow to cool in the fridge for a few hours or overnight.

Take the mixture out of the fridge and using small cookie cutters, cut out truffle shapes.