

CACAO TRUFFLES*
Serving 24 bit-size truffles

INGREDIENTS:

1 1/2 cup raw almonds

1 cup dates, pitted and soaked in water if too dry

1/4 cup raw cacao powder

2 tablespoons coconut oil, melted

2 tablespoons chia seeds

Optional toppings: raw cacao powder, desiccated coconut, chopped nuts, goji berries, cacao nibs, sesame seeds, superfoods powder.

PREPARATIONS:

1. *Place all the ingredients in a food processor and process until the mixture becomes sticky.*
2. *Take 1 tablespoon of the mixture in your hands and squeeze them, and then rolling them into a ball.*
3. *Roll them in the desired toppings and store them in an airtight container in the fridge. They will last for up to 3 weeks.*

**Recipe adapted from: <http://www.cocooncooks.com/blog-en/cacao-almond-truffl>*