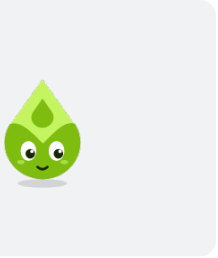
Snack

Chocolate date and almond truffles

Rich, fudgy truffles made by blitzing soft Medjool dates and raw almonds with cocoa powder into a sticky dough. Each ball gets a classic finish from a coating of extra cocoa.



Vegetarian

10 min	62	8 g	7.2 g
time	calories	carbs	sugars

Ingredients, 12 servings

- [ ] 340 g Medjool dates, stones removed
- [ ] 80 g raw almonds
- [ ] 25 g unsweetened cocoa powder, plus extra for rolling
- [ ] 2 tbsp sunflower oil
- [ ] 1 tsp vanilla extract

Method

- [ ] 1 Tip the stoned Medjool dates, raw almonds, unsweetened cocoa powder, sunflower oil and vanilla extract into a food processor.
- [ ] 2 Blitz everything for 2-3 minutes until the mixture comes together as a sticky dough.
- [ ] 3 Scoop 2 teaspoons of the dough and roll it into a ball between your hands.
- [ ] 4 Coat the ball in extra cocoa powder and set it aside.
- [ ] 5 Repeat with the remaining dough until it has all been shaped and coated.

Nutrition Facts

Per serving

Calories	**62**
Total fat	2.6 g
Saturated fat	0.4 g
Sodium	Not listed
Total carbs	8 g
Fiber	1.1 g
Total sugars	7.2 g
Protein	1.2 g

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