

# Raw Hazelnut Chocolate Truffles

This recipe is: Dairy Free, Raw Vegan and Vegan

Make 8 truffles

COOK TIME 15 min

## Ingredients

- 2 tbsp. hazelnut butter
- 2 tbsp. cacao powder
- 1/2 tbsp. almond flour (ground almonds)
- 1 tbsp. agave nectar

## *Melted raw chocolate sauce to cover*

- 1 tbsp. cacao powder
- 1 tsp agave
- 1 tbsp. melted cacao butter

## *Toppings*

- goji berries
- coarse salt
- cinnamon

## Preparations

1. Combine the ingredients for the truffles in a mixing bowl; it might be easier to use your hands for this. It should be pretty tough dough.
2. Roll the dough into small balls, half the size of a golf ball. Refrigerate for at least an hour.
3. Melt the cacao butter in a bowl over a pot of hot water. Stir in the cacao powder and sweetener.
4. Pour over the truffles, add the topping(s) of your choice and refrigerate for at least an hour.



Recipe from <http://www.onegreenplanet.org/>