

Coconut Truffles



An easy, delicious recipe for coconut lovers.

Ingredients

3 medjool dates, pitted

116 g nsweetened shredded coconut, and extra for sprinkling

80 g macadamia nuts

100 g coconut cream, refrigerated overnight

1 tsp vanilla

150 g dark chocolate (70 or 80% Cocoa Dark chocolate is Vegan)

Method:

1. In a food processor, pulse macadamias, and dates till broken down. Then add the shredded coconut and chilled coconut cream and vanilla and process until well combined, the mixture should come together when pinched. Transfer to a bowl and refrigerate.
2. Melt chocolate in a microwave safe bowl and microwave in 30 second increments on high, stirring until chocolate has melted.

3. When the coconut mixture has firmed up, using a heaped teaspoon, roll it into balls. Dip the coconut balls into the chocolate to coat all sides, letting excess chocolate drip off. Place on a tray lined with greaseproof paper, sprinkle some shredded coconut on top and refrigerate.