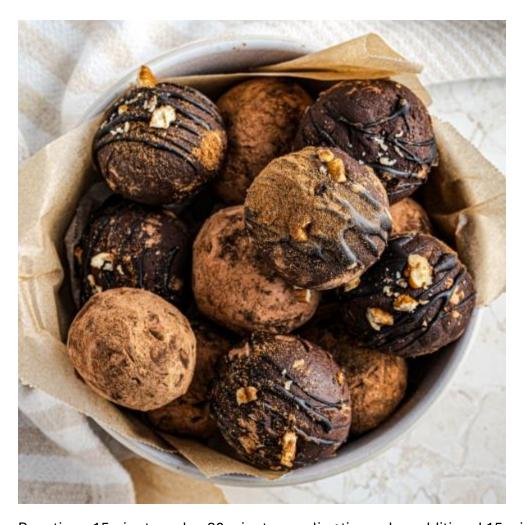
## **Avocado Chocolate Truffles**



Prep time: 15minutes, plus 30 minutes cooling time, plus additional 15 minutes

Cooking time: none

Servings: Approximately 15 bite-size balls

## Ingredients

- 3.5 oz dark chocolate\*
- 1 cup mashed avocado (2 small avocados or 1 large)
- ½ teaspoon vanilla extract
- 3 Tablespoons cacao powder
- 4-6 Tablespoons powdered sugar (or 3 Tablespoons powdered Monk Fruit)

## Directions:

- 1. Use a fork or stick blender to mash the avocado until it is completely smooth. No lumps!
- 2. Melt the chocolate. Place chocolate in a microwave safe bowl and microwave for 15 seconds. Remove and stir. Continue microwaving (and stirring) in 15 second increments until the chocolate is almost melted. Stir until no lumps remain.
- 3. Add the melted chocolate to the mashed avocado. Mix until combined.
- 4. Mix in the sugar/monk fruit and vanilla extract. Mix well. Add the cocoa powder and stir to combine\*\*.
- 5. Let the mixture chill in the fridge for 30 minutes. Use your hand to roll 1 2 Tablespoons mixture into a truffle ball.
- 6. Roll each ball in a coating to finish (cocoa powder, powdered sugar, nuts, Oreo crumbs, or sprinkles).

## Notes:

\*The type of dark chocolate you choose will impact on the final flavor. I've used a 75% Lint chocolate and the result was delicious but not super sweet.

\*\*Use 3 Tablespoons of cocoa powder to make soft truffles. Add more cocoa powder to make denser, harder truffles. Note that the truffles will harden a bit as they cool so it's best to add the extra cocoa after chilling them.

Recipe compliments of Dishnthekitchen.com