



Chocolate Nut Truffles

INGREDIENTS

ground almonds (handful)
½ cup pitted soft dates
⅓ cup nuts
3 tablespoons almond butter
½ cup unsweetened cocoa powder
2 tablespoons brown sugar
1 teaspoon vanilla extract
1 teaspoon water

DIRECTIONS

1. Finely chop handful of almonds in food processor. Set aside.
2. Combine dates and nuts in food processor and process to almost a paste.
3. Add almond butter to mixture in food processor.
4. Add cocoa powder, sugar, vanilla, and water to mixture. Pinch some between your fingers to see whether it holds together. If too dry, add a little more water. If too wet, add more cocoa powder.
5. Make 1-inch balls. (I use a 1-inch scoop that works well—and gloves [less messy].)
6. Roll in ground almonds.

Servings: about 16 truffles

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