

# Chocolate Avocado Balls (THM S)

Makes approximately 24 balls.

## Ingredients:

- 5 oz. unsweetened bakers chocolate
- 2 Tbsp. coconut manna
- 1 tsp. vanilla extract
- 3 Tbsp. powdered THM Super Sweet (or Pyure)
- 1/3 c. mashed avocado (about 1 small avocado)
- Pinch of mineral salt
- cocoa powder, unsweetened coconut flakes, or melted chocolate for rolling

## Directions:

In a double boiler, melt together chocolate, coconut manna, vanilla extract, Super Sweet, and salt.

In a separate bowl, mash the avocado until smooth and creamy.

Combine the chocolate mixture and the avocado until well combined.

Roll the mixture into small, bite sized balls in the palm of your hand and lay out on a plate. Cool in fridge overnight,

When ready to serve, roll the balls in whatever topping you'd enjoy!

## Notes:

This mixture really needs to sit in the fridge overnight. The flavor seems to even out and become less bitter the following day.