

2 min read

Vegan And Gluten Free Chocolate Orange Truffles



These truffles are vegan, dairy free, gluten free and healthy. They are a rich and decadent snack if you are craving something sweet. The dough comes together in a food processor which makes this recipe very easy and quick so let's get started.

Servings : 20

Ingredients :

- Soft dates - 2 cups (pits removed)
- Almond butter - 1 cup
- Cocoa powder - 4-5 tbsp
- Ground flaxseeds - 4 tbsp
- Orange zest - 2 tsp
- Salt - 1/8 tsp
- Dark chocolate - 150g (optional)

Instructions :

1. Add the soft dates with the pits removed to a food processor and pulse until they form a thick paste. If your dates are not soft you can soak them in hot water for about 5-10 minutes.

2. Add in the almond butter and pulse again until it's well combined. You can use any nut or seed butter that you like just make sure it's smooth because that is what gives these that fudgy truffle-like texture.
3. Add in the cocoa powder, flaxseeds, orange zest and salt and pulse until everything comes together and forms a dough. You can use almond flour or oat flour instead of flaxseeds if you like. If you find that your dough is too sticky then simply add in some more flaxseeds or almond or oat flour.
4. Take about 1 tbsp of the dough and roll it into a ball. Once you are done rolling out the entire dough you can enjoy these immediately or take them to the next level by adding some dark chocolate.
5. Just melt the dark chocolate over a double boiler or in the microwave and you can dip the truffles in the melted chocolate to coat them completely or just drizzle the melted chocolate on top of the truffles. Let them set in the fridge for about 5 minutes and ENJOY!
6. Store them in an air tight container in the fridge.

