

# Brownie Truffles

Prep time: 1 hour 15 minutes

Serves: 24 truffles

## INGREDIENTS

2 cups of raw cashew

1 pinch of sea salt

1 ½ cups of pitted dates

½ of cashew milk

1 cup of unsweetened cocoa powder

8-10 ounces of chopped dark chocolate

1-2 tbsp of freeze dried raspberries for garnish

Process the cashews to fine crumbles in the food processor, and slowly add sea salt, pitted dates, cashew milk and cocoa powder to process as well

Scoop the mixture (between one inch and the size of a golf ball), roll into balls, and place on a baking sheet with parchment. Transfer the truffles to the fridge to set for 1 hour.

Place the freeze dried raspberries in the ziplock baggie, and then crunch them into dust with a rolling pin

Melt the chopped dark chocolate in a saucepan over lower heat

Remove the truffles from the fridge, dip each in the melted chocolate, and sprinkle with dusted raspberries

Store the truffles in the refrigerator to cool, and remove them 30 mins before serving



Nutrition Facts	
Serving size	(224g)
Amount Per Serving	
<b>Calories</b>	<b>440</b>
	% Daily Value*
<b>Total Fat</b> 24g	31%
Saturated Fat 15g	75%
Trans Fat 0g	
<b>Cholesterol</b> 60mg	20%
<b>Sodium</b> 200mg	9%
<b>Total Carbohydrate</b> 50g	18%
Dietary Fiber 3g	11%
Total Sugars 37g	
Includes 0g Added Sugars	0%
<b>Protein</b> 6g	12%
Not a significant source of vitamin D, calcium, iron, and potassium	
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	