

Raw Vegan Chocolate Hazelnut Truffles



Source: Better Vegan Category: Vegan Desserts

Prep Time: 20 min Chill time: 1-2 hrs Total Time: 1-2 hrs 20 min Makes about 14 truffles

Contains caffeine

Raw / Oil Free / Gluten Free / Refined Sugar Free

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Recipe Link:

<https://www.betterveganrecipes.com/raw-vegan-chocolate-truffles>

Ingredients:

1 cup raw walnuts
1/2 cup packed pitted medjool dates (measured after pitting)
2/3 cup hazelnut flour/meal
1/3 cup raw cacao powder (plus more for rolling)
3 Tbsp. hemp seeds (plus more for rolling)
1/4 tsp. pink Himalayan salt
3 Tbsp. almond butter (or other nut or seed butter)
1 Tbsp. filtered water
Stevia, to taste

Instructions:

1. Prepare the ingredients.
2. Add walnuts to the food processor and pulse into a meal. Then add dates, hazelnut flour, cacao powder, hemp seeds, salt and almond butter. Mix to combine. Add a little bit of water, then mix again. The result should be a moist, dough-like mixture, which sticks together when you press with your fingers. If too dry, add a little more water. If too wet, add a bit more cacao powder or hemp seeds until the desired consistency is achieved. Taste for sweetness and add some stevia if you would like the truffles to be sweeter.
3. Transfer the mixture to a medium bowl, cover with plastic wrap and refrigerate 10-20 minutes.
4. Scoop out rounded Tablespoon amounts and carefully form into balls - about 14. The dough will be somewhat stiff, so use the warmth of your hands to gently form/roll into balls.
5. Roll the balls in extra hemp seeds or cacao powder. Place in a air-tight container into refrigerator for 1-2 hours. Serve.

Notes:

The truffles get a fudgy, sticky outer texture when rolled in cacao powder. For less sticky truffles, roll in hemp seeds or cacao nibs.

Store in an air-tight container in the refrigerator for up to 1 week or in the freezer up to 1 month.

Equipment needed:

Food processor

Serving suggestion:

Best served on its own.