

Chocolate Nut Butter Truffles



Ingredients:

- 1 cup coco powder, unsweetened
- 1/2 cup applesauce
- 2 tablespoons honey or agave
- 2 teaspoons cinnamon, ground
- 1 teaspoon vanilla extract
- 8 tablespoons nut butter, almond, peanut, sunflower
- Chopped nuts , coco powder, or coconut for decorating

Directions:

1. In a small bowl combine coco powder, applesauce, honey, cinnamon and honey/agave until well blended.
2. Refrigerate mixture for at least one hour.
3. Line a plate with wax paper. Divide the coco mixture into 16 equal golf ball sized portions.
4. Flatten each ball and place 1/2 teaspoon of the nut butter in the center of each portion.
5. Fold the sides of the coco mixture over the nut butter and roll into a ball. Roll the ball in your topping of choice
6. Refrigerate for one hour before serving.
7. Refrigerate leftovers.

Makes 16 servings



Tarrant County Public Health
<http://health.tarrantcounty.com>