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Chocolate Nut Butter Truffles

MAKES 24 COOKIES



4	FRESH MEDJOOOL DATES, PITTED
3 TBSP.	GRASS-FED BUTTER, UNSALTED
3 TBSP.	VIRGIN ORGANIC COCONUT OIL
½ CUP	ORGANIC ALMOND, PUMPKINSEED OR "RAINFOREST" BUTTER
¾ CUP	ORGANIC SHREDDDED COCONUT
2 TBSP.	ORGANIC CACAO POWDER
½ TSP	ORGANIC VANILLA EXTRACT
¼ TSP	UNREFINED SEA SALT

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method



1. Place dates in a food processor or mince manually until coarsely chopped.
2. Then add all remaining ingredients and process or mix until smooth and creamy.
3. Line a baking sheet with parchment paper or wax paper.
4. Scoop teaspoon-size portions onto baking sheet. Then place the sheet in the freezer for 15 minutes so truffles can chill and harden.
5. Once frozen, slide the truffles off of the baking sheet and place in an airtight container in the freezer for up to one month!

Optional: Roll or drizzle truffle batter into logs on wax paper and then slice into wafers or chunks once frozen

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