

Chocolate Orange Hazelnut Truffles

Ingredients

- 2 of your favorite dark chocolate bars
- 3/4 cup ground hazelnuts (I used the nut pulp from making hazelnut milk for mine, but you can also make it by adding 1 cup of hazelnuts to a food processor and processing until finely ground)
- 8-9 pitted dates
- 1/4 cup raw cacao powder
- 1 tbs creamy almond butter
- 1 tsp vanilla extract
- Zest of one large orange
- 1 tbs coconut oil

Equipment

- Parchment paper
- Medium sized baking sheet
- Food processor
- Double boiler
- Spatula



Directions

1. Prepare a parchment paper lined medium size baking sheet.
2. Melt chocolate bars in double boiler over low heat. Do NOT let the chocolate boil. Once melted, remove from heat.
3. While the chocolate is melting, process the rest of the ingredients in a food processor, until well blended and sticky. Scrape down sides along the way as necessary.
4. Scoop one heaping tablespoon of the truffle mixture, roll into a ball and place on the parchment lined baking sheet. Repeat this process until all of the mixture is used.
5. Place the baking sheet into the freezer for about ten minutes. If you are tight on time, you can skip this part.
6. Remove from freezer and using a small spoon, dip one truffle at a time into the melted chocolate and then return to the baking sheet to dry.
7. Drizzle excess melted chocolate over top of the chocolate covered truffles.
8. Place in the refrigerator for 10 minutes before serving, or store in a sealed glass container in the fridge for up to a month (but I am betting they won't last that long).

Enjoy!