



Webinar Series Recipes

"Healthier" Chocolate Truffles

Makes 16-20 truffles

- 80 grams of unsweetened cocoa powder
- 3 tablespoons unsweetened vanilla almond milk or other milk substitutes
- 5 tablespoons pure maple syrup, honey, agave or date syrup
- 1 teaspoon vanilla extract (optional)
- optional: melted chocolate, for coating
- To garnish: more cocoa powder, chopped nuts, shredded coconut

1. Combine the cocoa powder with the milk, sweetener, and vanilla. This takes some patience. Slowly mix until everything is fully incorporated. Chill the mixture in your refrigerator for 30 minutes.
2. Prepare a baking sheet by lining it with parchment. Roll the chilled mixture into 16-20 balls. You can dampen your hands to prevent sticking.
3. Coat the truffles with your desired coating and garnishes. Keep refrigerated until ready to serve.

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