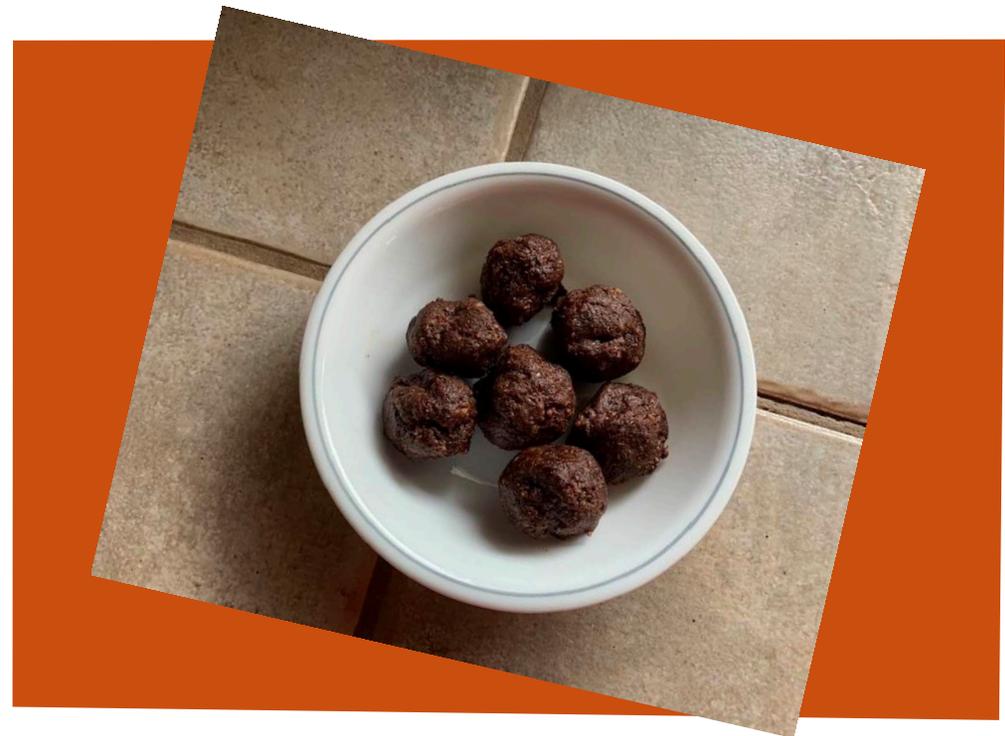


Mexican Spiced Truffles

Ingredients

4 cups walnuts
2/3 cup raisins
2/3 cup pitted dates
2/3 cup cacao powder
1 tablespoon cinnamon
2 teaspoons vanilla extract
2 teaspoons ground star anise
Pinch of sea salt
2 tablespoons water

Optional - 1 teaspoon cayenne pepper



Directions

Process walnut in food processor. Be careful not to over-process or else too much oil will be released.

Add raisins and dates and process until combined.

Add cacao powder and spices. Process until sticky and slight crumbly.

Transfer to a large bowl. Add water and mix well by hand.

Roll dough in your hand to form small balls (your typical truffle size)

Option: roll the balls over dried coconut flakes, more cacao powder, salt, etc.

Cacao is a super food containing magnesium, antioxidants, and iron. But most chocolate bars (yes, even dark chocolate) are packed with added sugar. These decadent truffles balance cacao's rich flavor with a hint of spice and touch of natural sweetness.