



Chocolate Coconut Truffles

Ingredients:

1/2 cup full fat coconut milk, mixed well before measuring
6 oz dark chocolate; 70%, broken into small pieces
1/2 teaspoon vanilla extract
2 teaspoons melted coconut oil
pinch of sea salt
1/4 teaspoon peppermint extract, optional
coco or cacao powder or unsweetened shredded coconut for rolling
optional: finely chopped nuts

Directions:

- Add all ingredients (except cocoa powder or coconut) to a double boiler or heat proof bowl, and place over a pot of barely simmering water.
- Whisk frequently until chocolate is melted and mixture is smooth.
- Add nuts if using, and stir to combine.
- Cool slightly, then refrigerate the mixture until firm; several hours or overnight.
- Using a small scoop or tablespoon, scoop the chocolate and roll into balls. Roll the chocolate balls in cocoa powder or shredded coconut, then refrigerate or freeze until set.

