

Thrive Kitchen

Chocolate Pecan Truffels



*Caramel Date Paste:

- 1 cup pitted dates
- ½ cup filtered water
- 1 T. tahini

Blend in high powered blender. Store in refrigerator.

Chocolate pecan coating:

- 1 ½ cups pecans
- 1 T. cinnamon
- 2 T. cacao powder
- 1 tsp. Himalayan salt

Blend all ingredients in a food processor and set aside. Use unwashed processor bowl to mix the chocolate base.

Chocolate base:

- 2 cups Living Intentions chocolate cake mix
- ½ cup coconut oil
- ½ cup tahini
- ½ cup of *date paste
- 1 tsp. vanilla powder (or extract)
- 1 tsp. cinnamon
- 1 tsp. Himalayan salt

Instructions:

1. Using same bowl from the coating, blend all ingredients in a food processor. Chill in the refrigerator until firm. Using a small scoop create 2" balls.
2. Coat balls in pecan mixture.
3. Store in fridge in covered container or freeze.
4. Perfect substitute for holiday cookie. You can also dehydrate for an "almost baked brownie" version.

