



Dark Chocolate Truffles

Yield: 13 Servings

Ingredients

- 1 cup dark chocolate chips
- 1 medium ripe avocado
- ¼ cup cocoa powder
- 1 teaspoon vanilla extract
- ½ teaspoon kosher salt

Optional Toppings

- ½ cup freeze dried raspberries, ground into powder
- ¼ cup cocoa powder
- ¼ cup unsweetened shredded coconut

Instructions

1. In a microwave safe small bowl, place chocolate chips and melt them in 30 second increments in the microwave (stirring after each round).
2. In a small bowl, mash avocado so there are no lumps.
3. Stir into the melted chocolate, the avocado, cocoa powder, vanilla, and salt, until smooth.
4. Let sit in refrigerator until firm about 30 minutes.
5. Using a teaspoon, scoop out mixture and roll into balls.
6. Roll in desired toppings.

Nutrition Information

- Serving Size:** 1 Truffle
Calories: 113
Total Fat: 9.6 g
Saturated Fat: 4.8 g
Monounsaturated Fat: 1.0 g
Polyunsaturated Fat: 0.2 g
Protein: 1.7 g
Carbohydrate: 11.4 g
Sugars: 6.2 g
Dietary Fiber: 3.8 g
Sodium: 75 mg

Source: Amanda Barnett

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