

Espresso Date Truffles

By: Blend of Spice
Makes 24 truffles
Gluten Free

Ingredients:

1 pkg Baking Dates or 30 Medjool Dates (softened)
1 tsp Cinnamon Powder
1 to 2 tbsp Espresso (depending on desired flavor)
Zest of 1 Lemon
Squeeze of Lemon Juice
Toppings of Choice:
Unsweetened Coconut Flakes
Ground Pistachios
Chopped Walnuts
Unsweetened Cocoa Powder



Method:

- Put all the truffle ingredients in a food processor and pulse a few times and then give it one final go to mix everything thoroughly.
- Using a mini ice cream scoop, scoop ½ tbsp spoon size balls into your toppings of choice.
- Shape using the palms of your hands and place in mini cupcake liners.
- Serve and Enjoy!
- Store in an airtight container, refrigerated.

Tips:

- Split the recipe in half and don't add espresso to one half of the date mixture so kids can also enjoy.
- Dip them in unsweetened or semi-sweet chocolate if desired.
- If you don't have a food processor, a blender or by hand will also do. Just add warm espresso to soften the date mixture.
- Add a hazelnut or nut of choice in the middle for a nice surprise.