

# Hazelnut Truffles

Servings: 15 balls depending on size (double recipe for larger portion)

## Ingredients:

- 20 pitted medjool dates
- ½ cup gluten free oats (rolled or quick rolled will also work)
- ¼ cup almond meal + 2-3 tbsp for outside of truffle
- 2 tbsp dried mulberries
- 2 tbsp cacao or cocoa powder
- 1 tsp vanilla extract
- 2 tbsp water
- 10-15 hazelnuts, chopped

## Directions:

1. Blend the pitted dates, oats, almond meal, vanilla, mulberries, and cacao on medium speed until evenly combined. cording to package.
2. Add the water and pulse a few more times.
3. Transfer the dough to a separate bowl.
4. Chop the hazelnut into little chunks OR if you'd like larger chunks you can do that as well!
5. Sprinkle the almond meal over the chopped nuts and then spread it around your cutting board
6. For this next step, go ahead and give your hands a nice scrub and take any rings off you might be wearing.
7. Using a spoon or a cookie scoop, roll about 1 tbsp. of the dough in your hands to form a ball. Then roll it into the nut mixture. If you decided to go with larger chunks, you might want to give the ball another roll around in your hands to stick the chunks into the ball. If you don't, they might just fall right off!
8. Repeat step 7 until the dough is gone.
9. Store in the refrigerator in an airtight container for best results.