

*The Hungry
Dragonfly*



Peanut Butter Hazelnut Truffles

Ingredients:

- 1 cup Hazelnuts and Walnuts
- 15 pitted medjool dates
- 2/3 cup almond meal
- 1/3 Cacao powder, unsweetened (plus more for rolling)
- 2 Tbsp Chia seeds
- Pinch of Salt
- 3 Tbsp of Peanut Butter
- Roasted hazelnuts to fill the truffles

Instructions:

1. Add nuts the food processor and pulse into a meal.

2. Add the rest of the ingredients and pulse/mix to combine.
3. The results will a moist dough like mixture. If it's too wet add more cacao, one spoon at a time.
4. Refrigerate mixture for 15 minutes.
5. Then using a cookie scoop form into balls and insert a hazelnut in the middle.
6. Form balls rolling with your hands.
7. Roll balls in extra cacao powder (optional)
8. Store in a well-sealed container in the refrigerator up to 1 week or freezer for a month.
9. Enjoy!