



## Decadent Chocolate Peppermint Truffles

10 servings

20 minutes

### Ingredients

1 cup Pitted Dates (packed)  
3 cups Water (just boiled)  
1/3 cup Cocoa Powder  
1/2 tsp Peppermint Extract  
3 tbsps Coconut Oil  
1/3 cup Dark Chocolate Chips  
1/4 tsp Sea Salt (large flakes, for topping)

### Nutrition

Amount per serving	
Calories	133
Fat	7g
Carbs	17g
Fiber	2g
Protein	1g

### Directions

- 1 Add the dates to a medium-sized bowl and cover with just-boiled hot water. Let them sit for 8 to 10 minutes.
- 2 Drain the dates and add to a blender or food processor along with cocoa powder, peppermint extract and coconut oil. Process until the mixture comes together.
- 3 Remove the chocolate mixture and scoop into rough teaspoon-sized balls. Don't roll them with your hands just yet as they will be too oily. Place them on a parchment-lined baking sheet and put them in the freezer to set for about 8 to 10 minutes.
- 4 In a small bowl, add the chocolate chips and microwave on high for 30 to 45-second intervals until melted. Stir with a spoon to fully combine.
- 5 Remove the truffles from the freezer and use your hands to smooth them into balls. Take each ball and roll into melted chocolate with a spoon and then place them back on the baking sheet. Top with flaky sea salt and let them sit for 5 to 10 minutes to set or place in the fridge to set faster. Enjoy!

### Notes

**Leftovers:** Refrigerate in an airtight container for up to seven days.

**Serving Size:** One serving is equal to approximately two truffles.

**Additional Toppings:** Top with crushed up candy cane or shredded coconut flakes.

**More Flavor:** For a silkier chocolate coating, melt the chocolate chips with a bit of coconut oil.