

Choco PB Oat Truffles

Prep Time: 10 min Cook Time: N/A

Ingredients:

1/3 c. Rolled Oats (approx. 5 T.)
2 rounded T. Unsweet Cocoa (Belgian is my personal favorite)
1 T. Maple Syrup
6 Medjool dates
2 T. Peanut Butter (Not crunchy)
1 T. Vanilla

Directions:

1) Before you begin making the truffles, pit the dates (the pits slide out very easily), and soak them in a small bowl of hot water for about 10 minutes. I like to add a shot of Frangelico to the water, but you don't have to.

2) Begin by grinding the rolled oats in a food processor; this step is not absolutely necessary, but gives a smoother texture.

3) Next drain the dates, and add them to the oats.

4) Now add all of the remaining flavorings, and pulse in the food processor until a dough ball forms. Dump the ball out onto a large piece of cling film. Cover the dough ball with the cling film and press into a disk shape (this will help it chill/ set faster), and put into the fridge for at least 30 minutes.

5) Remove truffle mix from fridge and begin making small truffle balls – approximately a tablespoon each. Place the truffles into a glass container that seals tightly (can use plastic, but I find that glass holds a chill better), and place into freezer. This gives the truffles a wonderful fudgy, chewy texture. You can keep them in the fridge if you like, they just won't be quite as "fudgy" in texture.

If you want them soft, they can be kept on the counter; there is nothing in them that can't be kept at room temperature.

Makes about 16 truffles.