



cara price

NO BAKE BROWNIE TRUFFLES

INGREDIENTS

- 10 large medjool dates, pitted
- 4 ounces, unsweetened baking chocolate bar
- 1-1/2 cups walnuts
- 2 tablespoons cashew butter
- 1 teaspoon vanilla
- 1/2 teaspoon salt

DIRECTIONS

place walnuts in a food processor & grind until small pieces are formed {see pic above to get an idea}

scoop out 1/3 cup of the walnut pieces & place into a small bowl, set aside.

add in all the remaining ingredients except the chocolate & process until mostly smooth.

melt the chocolate, either in a double boiler or in the microwave on 30 second intervals.

pour the melted chocolate evenly around in the bowl of the food processor & turn it back on for about 7-10 seconds until everything blends together. you may have to scrape the sides a little & pulse again.

using a cookie scoop, scoop out mixture & roll into balls then roll around in the walnut pieces.

place the balls on a parchment lined cookie sheet in the freezer for 10 minutes.

if you want to enjoy them right away then leave them on the counter about 5 minutes or store in the fridge for later.