

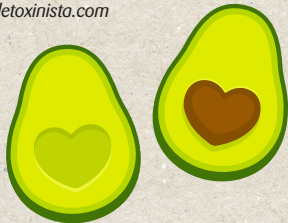
Chocolate Avocado Truffles

Ingredients:

- 6 oz. dark chocolate
- 1/3 cup mashed avocado
(*about 1 small avocado*)*
- 1/2 teaspoon vanilla extract
- Pinch of salt
- 2 tablespoons cocoa powder
(*optional: plus extra for rolling*)

*Ingredient is WIC (Women, Infants, and Children) Nutrition program approved.

Source: detoxinista.com



Preparation:

1. Combine the chocolate, vanilla extract and pinch of salt over a double boiler, and melt until completely smooth.
2. Mash the avocado with a fork until no lumps are visible, then stir into melted chocolate mixture until smooth and thickened. Place in fridge to set for 20 minutes, or until slightly firmed to the touch.
3. Once the mixture is chilled, use a table spoon to scoop the chocolate into 12 balls. Place them in a pan lined with parchment paper, and roll the balls between the palms of your hand to create a smooth surface.
4. Place the 2 tablespoons of cocoa powder in a small bowl, and roll each truffle into the cocoa to coat. Serve at room temperature, but store in the fridge.



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