

# ***DARK CHOCOLATE TRUFFELS***

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## **INGREDIENTS**

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6 oz Lilly's dark chocolate  
1/3 cup mashed avocado  
2 tbsp cocoa powder, for rolling

1/2 tsp vanilla  
sea salt or pink Himalayan

## **PROCEDURE**

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Combine chocolate, vanilla, and pinch of sea salt and melt until smooth.

Mash the avocado with fork until no lumps visible, then stir into the melted chocolate mixture until smooth. Place in refrigerator to set for 20 minutes.

Once chilled, use a spoon to scoop into 12 balls. Roll between palms to smooth. Then place on parchment paper.

Put cocoa powder in bowl and roll each truffle to coat.

Can add sea salt on top.