

# figgy chocolate truffles

**Makes approximately 2 dozen truffles**

RECIPE ADAPTED FROM: [Cameron's Seafood](#)

PREP TIME: 20 minutes

COOK TIME: 0 minutes

## Chocolate Truffles

1½ cup dried figs

6 Tbsp unsweetened cocoa powder

¼ cup coconut cream

## Chocolate Coating

3 oz dark chocolate (I used 85% cocoa)

1 Tbsp coconut oil

## Optional Toppings

unsweetened cocoa powder

shaved chocolate

shredded coconut

flaked sea salt



## Chocolate Truffles

REMOVE stems from figs.

PLACE place figs, cocoa powder and coconut cream in a food processor.

PROCESS until the mixture is completely smooth and has formed a ball.

PLACE mixture into a medium bowl and store in the refrigerator for 5 minutes.

SCOOP rounded teaspoons of the truffle mixture onto a sheet of parchment paper. Do not roll into balls yet. Tip: keep a small bowl of warm water next to you, and dip your fingers in the water to remove truffle mixture from your fingers. This process can be messy and the water helps keep things moving.

SLIDE the parchment paper onto a plate or baking sheet, and place in the freezer for about 5 minutes.

ROLL into truffle balls. When all the truffles have been formed into spheres, place them back in the freezer while you prepare the coating.

## Chocolate Coating

COMBINE chocolate and coconut oil in a small sauce pan. Melt slowly over low heat, stirring continuously until smooth and well-combined.

REMOVE truffles from the freezer.

PIERCE 1 truffle at a time using toothpicks, skewers, or a fork, and dip the truffle into the chocolate coating mixture. Twirl around to completely coat the truffle. Carefully slide the truffle off the toothpick onto a piece of parchment paper or wire cooling rack.

## Optional Toppings

SPRINKLE with optional toppings such as shredded coconut, chocolate shavings, or flakey sea salt before the chocolate coating dries.

Allow the chocolate coating to cool and solidify completely before serving.

STORE in the refrigerator or freezer.