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No Bake Keto Chocolate Truffles

Makes 15 truffles. Recipe from delish.com

Ingredients

1 cup dark chocolate chips, melted
1 medium Hass avocado, mashed
1 teaspoon vanilla extract
1/4 teaspoon Kosher salt
1/4 cup cocoa powder

Nutritional info per truffle

Calories:	20
Total fat:	2g
Sodium:	35mg
Total Carbs:	2g
Dietary Fiber:	1g
Sugar:	0g

Directions

1. In a medium bowl, combine melted chocolate with avocado, vanilla, and salt.
2. Stir together until smooth and fully combined.
3. Place in the refrigerator to firm up slightly, 15 to 20 minutes.
4. When chocolate mixture has stiffened, use a small cookie scoop or small spoon to scoop approximately 1 tablespoon of chocolate mixture into your hand.
5. Roll chocolate in the palm of your hand until round, then roll in cocoa powder.
6. Store in a cool place covered in wax paper until ready to eat.
7. If sharing as a holiday treat, wrap individually in tissue paper and tie with ribbon.