

Toasted Pecan Caramel Cookie Dough Truffles

recipe by Eleanor Ozich

Dairy-free, vegan

Ingredients:

For the cookie dough:

1 C toasted pecans, plus extra for topping
1 C medjool dates
1/2 C peanut butter
3/4 C icing sugar
2 Tbsp coconut oil

For the chocolate:

1/2 C of coconut oil
1/4 C pure maple syrup or honey
1/4 C peanut butter
1/4 C cocoa powder
Pinch of flaky sea salt

Method:

Add all cookie dough ingredients to a food processor, and pulse until it starts to come together like a dough. Using your hands, roll into balls, then pop in the freezer to set while you make the chocolate sauce.

In a double boiler or small saucepan over VERY low heat, melt the coconut oil, maple syrup and nut butter together. Allow to cool completely, otherwise, the chocolate will split. Stir in the cocoa and a pinch of salt if using. Whisk until glossy and smooth. If the mix does split, you can blend in a blender to become smooth again.

Dip each ball into the chocolate, then coat using a spoon.

Transfer to a plate lined with baking paper, then top with a sprinkling of the toasted pecans.

Place in the fridge to set for at least 15 minutes.

Store the dates in an airtight container in the fridge for up to a week...if they last that long! You can also store them in the freezer for up to two months.

