

# Raw Gingerbread Truffles



## INGREDIENTS

For filling

- 1 cup dates
  - 3/4 cup Verdant Kitchen Candied Ginger Pecans
  - 1/2 cup regular pecans
  - 1 tablespoon molasses
  - 1 teaspoon vanilla
  - 1 1/2 teaspoons cinnamon
  - 1 1/4 teaspoon ginger
  - 1/2 teaspoon allspice
  - 1/4 teaspoon nutmeg
  - Pinch sea salt
  - 2 tablespoons Verdant Kitchen Ginger Bites plus an additional tablespoon for topping
- For chocolate coating
- 6 ounces dark chocolate chips I used a dairy-free kind
  - 1/2 tablespoon coconut oil
  - Pinch sea salt

Prep time: 30 minutes

Cook time: 0 minutes

Total time: 30 minutes

Serves 12 truffles

## INSTRUCTIONS

1. In a food processor, add the dates and blend until it forms a thick paste. Remove date paste from food processor and set aside.
2. Add the candied pecans and regular pecans to the food processor and pulse until the nuts are broken down but still a bit chunky (about 20 seconds). Add back in date paste with molasses, vanilla, and spices and blend until all incorporated. Add in ginger bites and pulse until they are well mixed in with the other ingredients.
3. Use a spoon or small ice cream scoop to scoop out a small amount of the mixture and roll into a ball. Complete this process until all of the filling mixture is used. It should make about 12 truffles. Place in fridge for at least an hour to firm up.
4. Once the truffles are firm, the next step is to coat them in the dark chocolate. Add the chocolate chips and coconut oil in a microwave safe bowl and microwave on medium power in increments of 30 seconds until the chocolate is fully melted. Stir in sea salt.
5. Dunk each truffle into the chocolate mixture using a fork to remove the truffle from chocolate and remove any access chocolate. Set coated truffle on a baking rack so any access chocolate will drip off. While the chocolate is still wet, add a couple of ginger bites on top. Repeat this process until all the truffles are coated. Set in fridge for at least an hour to set up.

Serve and enjoy!

## Recipe Notes

These will store in the fridge for up to two weeks.

For more great recipes and products that help build and maintain a strong active life; Visit us at [verdantkitchen.com](http://verdantkitchen.com)