

Matcha Truffles

Ingredients *(Makes about 10-12 truffles)*

1 ½ cup coconut flakes
¼ cup maple syrup
½ cup coconut flour
½ tbsp coconut oil
½ cup almond milk
2 tsp [Tenzo matcha](#)
12 oz dark chocolate chips

Supplies

Parchment paper
Baking sheet
Microwave safe bowl
Food processor or high speed blender

Directions:

1. Place parchment paper on a baking sheet and set aside.
2. In a blender or food processor, mix 1 ½ cup coconut flakes, ¼ cup maple syrup, ½ coconut flour, ½ cup milk, ½ tbsp coconut oil and 2 tsp Tenzo matcha. Mix until all ingredients are blended together and a dough-like consistency has formed.
3. Shape into 1 inch balls and place on the prepared baking sheet.
4. Freeze for 10 minutes
5. 5 minutes before you take the balls out of the freezer, melt dark chocolate in the microwave in 30 second intervals.
6. Dip each ball in the chocolate mixture, using two spoons to evenly coat the chocolate. Place each chocolate coated ball back on the parchment paper lined baking sheet. Freeze for 10-15 minutes, or until chocolate has hardened.