

## Choc Pudding Truffles

These are perfect for the Christmas table! Everyone loves them and you can stick to your healthy eating goals while still enjoying some festive decadence. Can be made up to 3 days in advance if needed.

Servings:                      Approx 40 balls, depending on size

1 baked Cheeky Chocolate Cake (or similar low-carb cake, weight 500-600g)  
2 tsp nutmeg  
1 tblsp ginger  
2 tblsp sweet mixed spice  
2 tblsp powdered Lakanto sweetener  
100g dark chocolate (min. 70% cocoa) or sugar free dark chocolate

**For decorating:**

200g dark chocolate (min. 70% cocoa) or sugar free dark chocolate  
2 tsp melted coconut oil or MCT oil  
80g white sugar-free chocolate (eg. Vitawerx)  
Freeze dried raspberries (or similar for top)



1. Prepare your low-carb chocolate cake according to pack directions and let cool.
2. In a large bowl, gently break apart the cold cake with clean hands to achieve a crumbly texture.
3. Add spices to cake and combine well.
4. Melt 100g chocolate by breaking into pieces and placing in microwave safe bowl on high for 1 minute. Remove and stir. Microwave further 30 secs at a time if needed.
5. Add melted chocolate to mixture and combine until mix reaches a fudgy consistency.
6. Using wet hands, roll mix into small balls then place in airtight container in fridge to cool.
7. Once balls are cold, melt dark decorating chocolate and stir through coconut oil.
8. Pick up balls with wooden skewer and dip into chocolate. Coat completely before placing on tray with baking paper.
9. Put balls into fridge and chill until chocolate is set.
10. Once set, melt white decorating chocolate (method above) and place in small snap lock bag. Cut tiny end off corner of bag and use as a piping bag to decorate top of choc balls.
11. Add small pieces of dried raspberries to top before white choc sets.
12. Store your delicious chocolates in an airtight container in the fridge until needed. Keep cold until just prior to serving.