Chef Karolina’s Raw Chocolate Truffles

Dessert can taste decadent without sabotaging your diet or your health. The perfect craving-busters, these one-bite wonders are a sweet, soothing summer treat (no oven required!) or can be dressed up for holiday parties.

- 1 cup raw cacao powder
- 1 cup raw cashews or macadamia nuts
- 1/2 cup real maple syrup
- Water (to mix)
- Shredded unsweetened coconut, chopped nuts, chocolate nibs, raw sugar, cacao powder, ginger or something else you love (optional roll-in ingredients)

1. Mix cashews in a food processor until it forms a powder, slowly adding enough water to create a thick paste.
2. Add maple syrup to cashews and pulse to process. Add cacao powder and pulse to process.
3. Refrigerate four hours or overnight for best results.
4. Form teaspoon-size balls of dough. Coat them in your chosen roll-in ingredients! Makes 25 truffles.