



Raw cacao Easter truffles

These simple and delightful mouthfuls of chocolate have the sweetness of Easter eggs and a hint of hot cross bun flavour.

Ingredients

1 cup raw cashews

¼ cup raw cacao,
plus extra for coating

¼ cup pure maple syrup

½ teaspoon
vanilla bean paste
(or 1 teaspoon vanilla)

½ teaspoon mixed spice
(or more to your liking)

⌚ Prep time: 10 minutes 🍴 Makes 12-14 balls

Vegan, dairy free, gluten free

Method

In a food processor, roughly chop cashews. Add maple syrup, raw cacao, mixed spice and vanilla. Process until smooth and the mixture clumps together. Place extra cacao in a small bowl. Roll teaspoons of truffle mixture into balls, then roll balls in the cacao powder to coat. Store in fridge.



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Nutritional information

Easter is synonymous with chocolate. These delightful truffles have the rich chocolate taste of raw cacao and the texture of raw cashews, rather than the sometimes less desirable fats found in some Easter eggs. Sweetened with maple syrup and with a hint of hot cross bun flavour from the mixed spice, these truffles make a perfect home-made Easter gift.