

# Peppermint Truffles

Just in time for the upcoming holiday season. Here's an awesome low fat delectable treat with that minty holiday flavor. Makes 15 truffles.

Prep:  
**15 minutes**

Cook:  
**0 minutes**

Ready In:  
**15 minutes**

Servings:  
**15**



## Ingredients

30 dates, pitted (medjools are my favorite)

4 tbsp cocoa powder

1 tsp peppermint extract

4 tbsp cacao nibs

2 tbsp cocoa powder for rolling

## Instructions

- 1** Pit your dates and add them into a food processor. Add in your 4 tbsp of cocoa powder, cacao nibs, and peppermint. \*If your dates are not soft, make sure to soak them prior to making this. Drain the water off before making.
- 2** Blend together in your food processor until mixed well. You may need to stop the blades and push everything down once or twice and turn it back on.
- 3** Once the mixture is blended. Dust a surface with 2 tbsp of cocoa powder and start rolling the mixture into about 2 inch balls. Once you have a ball shape, roll them in the cocoa powder and set aside. You can also put this into a square dish and make into bars.
- 4** Repeat until all the mixture is gone. The recipe should make 15 truffles. I usually put these in a glass container and freeze them (it slows me down) or else I would eat them all in a day but they would also be fine stored in the fridge. Trust me they wont last long!

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