

Cocoa-Oat Truffles

- 1 cup rolled oats
- 1 cup pitted dates, finely chopped
- ¼ cup unsweetened cocoa powder, divided
- ½ cup almond butter
- 2 teaspoons pure vanilla extract
- Pinch of nutmeg
- Pinch of cinnamon



Place oats in the bowl of a food processor and process until finely ground. Add dates, 2 tablespoons cocoa powder, almond butter, vanilla, nutmeg, and cinnamon. Process until finely ground and sticking together. Place the remaining cocoa powder in a shallow bowl.

Roll the truffle mixture into balls about 2 teaspoons each, pressing firmly for mixture to stick together. Roll truffles in cocoa powder and chill until ready to serve.