Boost your nutrition, even while you snack!
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Ingredients:
- 12 large Medjool dates pitted and roughly chopped
- 2/3 cup almond butter
- 1/4 cup unsweetened cocoa powder
- 1/4 cup chia seed (optional)
- 1/4 cup flax seed (optional)
- 3 Tablespoons (water) or brandy
- 1 Tablespoon Vanilla Extract
- Unsweetened coconut flakes (to roll the truffles)
- Chopped roasted hazelnuts or almonds to roll truffles

Instructions:
1. Place the dates in a food processor, pulse until almost paste-like, add almond butter, cocoa powder and 3 tablespoons of water or brandy and the vanilla extract, chia seed, flax seed, process until all ingredients are incorporated
2. Remove mixture into a clean bowl and divide into 20 equal portions
3. Roll each portion into a ball
4. Roll each ball in either roasted chopped hazelnuts or coconut flakes
5. Refrigerate to firm the truffle balls
6. Keep refrigerated in airtight container and eat within a week