



Almond Chocolate Balls

Makes 10-12 balls

Ingredients

Almond Paste

100gm ground almonds
3 tbsp maple syrup or honey
1 tbsp vanilla essence

Chocolate Sauce

3 tbsp cacao butter
1 tbsp coconut oil
3 tbsp cacao powder
3 tbsp maple syrup
1 tsp vanilla essence

Directions

- 1 Combine all Almond Paste ingredients in a food processor until well combined and sticky.
- 2 Melt cacao butter and oil together and whisk in cacao powder, syrup and vanilla. Set aside.
- 3 Now to make the balls roll almond paste into 12 balls.
- 4 Cover the balls with chocolate sauce and set in the fridge for a few hours before serving.

You can sprinkle with a few nuts to serve.