



# RECIPES

## Dark Chocolate Avocado Truffles

### INGREDIENTS:

1 medium avocado,  
mashed  
¾ cup chocolate chips,  
semi-sweet  
2 tbsp brown sugar  
1/4 tsp vanilla extract  
1/4 tsp lemon zest  
1/8 tsp kosher salt  
2 ½ tbsp unsweetened  
cocoa powder (separated)  
Assorted toppings  
(coconut, sprinkles, nuts)

### INSTRUCTIONS:

1. Melt the chocolate in the microwave or on the stove.
2. Once melted, stir in mashed avocado, brown sugar, vanilla extract, lemon zest, salt, and 1 ½ tbsp of cocoa powder.
3. Place the mixture in the fridge for 30-40 minutes to chill.
4. Use a small ice cream scooper or spoon to dollop out the truffles and form balls with your hands.
5. Roll in the remaining 1 tbsp of cocoa powder or other desired toppings.

Makes 15-20 truffles, enjoy immediately or store in refrigerator for 2-3 days

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