

Paleo Samoa Truffles

We all want a sweet treat once in a while, why not make it something you can feel good about. If you are a coconut lover, you will definitely enjoy this recipe. Enjoy!

xoxo,

Kristin

- Preheat oven to 350°F degrees. Position the rack to the middle and place the unsweetened coconut on a large baking sheet. Bake for approximately 4 minutes, remove and stir slightly and place back in the oven and bake for 3-4 more minutes, just until toasted and golden brown. Remove from oven and reserve a few tablespoons of toasted coconut for topping.
- In a medium bowl, add the coconut flour and salt and mix quickly and set aside.
- In a large microwave safe bowl, combine the maple syrup, coconut oil and cashew butter. Heat on high in the microwave for 30 seconds, stir and repeat until completely melted. Stir well until combined and smooth. At this point, remove a few tablespoons of paleo caramel and set aside in a small bowl for topping. Add the vanilla and toasted coconut to the rest of the caramel and stir well. Add the dry ingredients to the wet ingredients and stir until completely combined. Mixture will be somewhat wet. Chill for 30 minutes in the refrigerator to firm before rolling.
- While chilling, line a large baking sheet with parchment paper. Once the mixture is chilled roll into 2 inch balls

and place on the prepared baking sheet. Melt the dark chocolate in 30 second increments on high heat in the microwave, stirring between each until smooth. Add up to 1 tablespoon of coconut oil to thin chocolate if necessary. Dip each ball in the chocolate and place back on the baking sheet. Immediately top each one with reserved paleo caramel (you may need to reheat in the microwave again to melt slightly) and the toasted coconut. Place them in the freezer to set, approximately 15 minutes. Store in an airtight container in the freezer for up to two months or in the refrigerator for up to 1 week.

Recipe from: <https://whatmollymade.com/paleo-samoa-truffles/>