

DARK CHOCOLATE AVOCADO TRUFFLES




Avocados
From
Mexico
ALWAYS
IN SEASON

DARK CHOCOLATE AVOCADO TRUFFLES

Yield: 20 Servings

Ingredients:

- 1 medium ripe Avocados From Mexico avocado, mashed
- 6 oz. semi-sweet dark chocolate chips
- 2 tbsp. brown sugar
- ¼ tsp. vanilla extract
- ¼ tsp. lemon zest
- 1/8 tsp. kosher salt
- 2½ tbsp. unsweetened cocoa powder, separated
- Course sea salt, to taste
- Assorted toppings (coconut, sprinkles, nuts)

Instructions:

- Melt the chocolate in either the microwave or on the stove, taking care not to burn it. Once melted, stir in the mashed avocado, brown sugar, vanilla extract, lemon zest, salt and 1½ tablespoons of the cocoa powder until thoroughly combined.
- Place the truffle mixture into the fridge for 30-40 minutes and let cool until partially set.
- Use a small ice cream scooper or tablespoon to dollop out the truffles and form balls with your hands.
- Roll in the remaining 1 tablespoon of cocoa powder or other desired toppings (nuts, sprinkles, coconut).