



## ME Recipe: Chocolate Coconut Nut Butter Truffles

### Ingredients:

- ¼ cup nut butter
- 1/8 cup coconut butter
- ¼ cup shredded coconut
- 1-2 packets of stevia
- 1 tbsp. cocoa
- Additional toppings options: crushed peanuts, cocoa, shredded coconut

### Directions:

Microwave nut butter on high for 30 seconds or until smooth. Add coconut oil and stir to mix well. Add shredded coconut, stevia to taste, and cocoa. Mix well. Place mixture in refrigerator for 30 minutes or until firm. Using hands make 8 balls with mixture. Place in freezer until firm. Roll truffles in additional toppings if desired.

Eat and enjoy.

\*Store in freezer or refrigerator.