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## **Chocolate Coconut Protein Truffles**

### **Truffle Ingredients**

Chocolate protein powder 60 g  
Coconut flour 3 tbsp  
Unsweetened shredded coconut 2 tbsp  
Unsweetened cocoa powder 1 tbsp  
Organic stevia blend 1 tbsp  
Unsweetened almond milk 2 tbsp  
Coconut extract 1/2 tsp

### **Coating Ingredients**

60% cacao dark chocolate 1 oz.  
Coconut oil 1 tsp  
Unsweetened shredded coconut (optional)

### **Directions:**

1. Combine truffle ingredients in a small mixing bowl.
2. Mix until a thick dough forms. Add a teaspoon of milk if the dough is too crumbly, or a teaspoon of coconut flour if it's too sticky.
3. Roll dough into eight 1-inch balls (1 tablespoon each) and place in the freezer on a plate.
4. Melt dark chocolate chips and coconut oil using a double boiler. If you don't have a double boiler, simply fill a small saucepan 1/3 to the top with water, nest a small metal mixing bowl (or another saucepan) inside and bring water to a simmer over medium heat. Stir chocolate as it begins to melt.
5. Roll each ball in melted chocolate one at a time and immediately sprinkle with shredded coconut (if desired). Place in the fridge for 5 minutes to harden the chocolate. Enjoy!
6. Store in the fridge up to one week or in the freezer up to one month.