



Courtesy of Anna Sward @ Proteinpow.com

Almond Birthday Cake Protein Truffles

Ingredients

1/4 cup Dymatize ISO-100 Birthday Cake
1/4 cup almond milk
1/2 cup ground almonds
2 tbsp coconut flour
1-2 tbsp almond butter
3 squares (30g) dark chocolate

Directions

1. Blend all ingredients together using a handheld blender or food processor.
2. Shape batter into little balls or truffles. If batter is too sticky, add a bit more cocoa or coconut flour until it softens and has a malleable consistency.
3. Melt dark chocolate in a *bain marie*: a glass bowl on top of a pot of boiling water.
4. Cover truffles in melted chocolate, and refrigerate for 1-2 hours.