



Keto Chocolate Rum Truffles

Active Time: 10 minutes | **Total Time:** 1.5 hours | **Serves:** 12

Nutrition Information Per Serving

119.9 calories, 3.69 g carbohydrate, 2.1 g fiber, 1.59 g NET carbs, 5.02 g protein, 9.86 g fat

Ingredients

- 20 drop(s) SweetLeaf SteviaClear Liquid Stevia
- 12 Tbsp(s) Nutiva Organic Shelled Hemp Seed
- 1/4 cup(s) Bob's Red Mill Unsweetened Shredded Coconut
- 1/2 cup(s) organic cocoa powder
- 1/2 tsp(s) organic vanilla extract
- 2 Tbsp(s) virgin coconut oil, melted
- 1 ounce rum
- 1/3 cup(s) blanched almond flour
- 1 pinch sea salt

Preparation

1. Place shredded coconut in a shallow bowl. Set aside.
2. Prepare a baking sheet with parchment or wax paper.
3. Add hemp seeds, almond flour, coconut oil, stevia, rum, cocoa powder and sea salt to the bowl of a food processor. Pulse to form a dough.
4. Scoop dough by tablespoon-fuls and roll into a ball. Roll in shredded coconut and place on baking sheet.
5. Transfer to refrigerator and chill for 1 hour to set.

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