



Columbia Grain™

CULTIVATING GROWTH™

## RECIPE

# Fudgy Brownie Batter Truffles

Make your significant other something sweet this Valentine's Day, like these Fudgy Brownie Batter Truffles with a protein-packed, yet decadent filling of chickpeas, maple syrup, and chocolate chips.

## INGREDIENTS

### TRUFFLE

- ¾ cup chickpeas, pulsed into hummus-like consistency
- ¾ cup chocolate nut butter, or any nut butter
- ¼ cup maple syrup, (can sub honey or agave)
- ½ cup dark chocolate chips
- ½ cup coconut flour

### CHOCOLATE LAYER

- ½ cup dark chocolate chips
- 2 tsp coconut oil

### OPTIONAL

- 1 tbsp sea salt
- 1 tbsp pecans, for topping

## INSTRUCTIONS

1. Pulse together truffle ingredients until well combined into a chocolatey dough-like consistency
2. Line a baking tray with parchment paper and begin rolling the dough into individual truffle balls
3. Place evenly across baking tray and pop in fridge for about 20 minutes
4. While truffles are in the fridge, melt the chocolate chips in the microwave with coconut oil, heating for 30 second increments until fully melted
5. Dip each truffle individually in the chocolate and place back onto the tray, sprinkle with pecans and sea salt
6. Place back in the fridge for about an hour to set (or freezer)
7. Store in an airtight container for 5 days in the fridge or for a couple of months in the freezer

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