



Dark Chocolate Raspberry Truffles

Yield 16 servings

INGREDIENTS

- 1 cup unsweetened cocoa powder
- ½ cup unsweetened applesauce
- 3 Tablespoon honey
- ¼ teaspoon vanilla extract
- 16 small fresh raspberries

DIRECTIONS

1. Mix cocoa powder, applesauce, honey and vanilla extract until smooth. Refrigerate for at least 1 hour.
2. Scoop the chocolate mixture into 16 pieces. Working with one piece at a time, roll into a ball; then flatten into a circle. Place a raspberry into the center, and fold the chocolate up around the sides. Roll back into a ball, and place on a sheet of wax or parchment paper. Repeat to make 16 truffles.
3. Keep refrigerated until ready to serve.