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.