

# Chocolate Cayenne Truffles



## ingredient list

1 C Cocoa Powder  
1 C Maple Syrup\*  
½ C Pure Coconut Oil  
35,000 Heat Unit Cay-  
enne or Paprika or Chili  
Powder

## preparation

Mix everything together in a blender or food processor until the mixture is very smooth and creamy. Place in a shallow container and put in the fridge or freezer to set up overnight. Take out the next day and let thaw just enough to be able to scoop. Use a cookie scoop or two spoons to scoop out chocolate truffle sized balls. Roll each ball in the 35,000 heat unit cayenne powder, shake off the excess cayenne and place on a serving tray. [If you'd like just a little heat, you can combine the cayenne with an equal part of cocoa powder and roll the balls in this instead. Conversely, you can roll the balls in the spicy, but less hot spices of paprika or chili powder.]

\*you can also use all agave, or a combination of agave and maple syrup

**Did you know?** You've heard by now that chocolate is extremely high in antioxidants, but did you know that it's also a very good source of iron?