

*Making it delicious*

# Black Bean Truffles

THE  
*Open*  
Door

## Ingredients:

- 1 can (15 oz.) black beans, rinsed and drained
- 6 Tbsp. melted butter or coconut oil
- 3/4 cup cocoa powder
- 1 tsp. vanilla extract
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1/8 tsp. salt

Optional coatings:

Cocoa powder, shredded coconut, finely chopped nuts, or powdered sugar



## Instructions:

- In a high-powered blender or food processor, add black beans, melted butter or coconut oil, vanilla extract.
- Mix on low speed to blend and combine until smooth. The mixture will be thick.
- Add the cocoa powder, sugars and salt, and continue blending until smooth.
- Form the mixture into 16 balls and refrigerate until serving. Alternatively, press into a pan and refrigerate for at least 1 hour before cutting into squares.
- Before serving, roll the truffles in additional cocoa powder, shredded coconut, finely chopped nuts, or dust with powdered sugar, to enhance the presentation.