

# Easy Chocolate Cashew Truffles

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measuring cups and spoons  
container for soaking cashews  
large sieve or colander  
high speed blender  
silicon spatula  
spoon  
silicon chocolate or ice cube moulds

## Do this

with these **ingredients**

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1. **Soak** overnight

½ cup **raw cashews**

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2. **Rinse, drain,** and **add** to the blender with

½ cup **dairy or coconut cream**

½ cup **coconut oil**

½ cup **dates**

½ cup **cacao powder**

¼ cup **honey or maple syrup**

1 tsp **vanilla extract**

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3. **Blend** until smooth. (If necessary, stop occasionally to scrap down the sides.)

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4. **Spoon** the mixture into the moulds and **set** in the freezer for an hour.

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5. **Serve** from the freezer topped with

crumbled **dried strawberries** (optional)

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