COCONUT CHOCOLATE TRUFFLES

**Ingredients**

- 4 oz bittersweet chocolate
- 1/2 cup natural peanut butter
- 1/3 cup agave, honey or maple syrup
- 3 tablespoons cocoa powder
- 1 teaspoon pure vanilla
- A pinch of sea salt
- 1 1/4 cup of unsweetened shredded coconut

**Directions**

- Step One: In a double broiler melt chocolate with peanut butter and honey, maple or agave
- Step Two: Stir in cocoa powder, vanilla, salt and coconut once chocolate has melted.
- Step Three: Refrigerate if the mixture is too runny to roll.
- Step Four: Roll into 1” balls and refrigerate or freeze until ready to eat.

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