

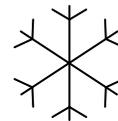
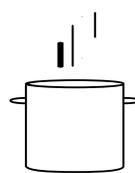


Vegan Cookie Dough Truffles

Take a look at these incredible Vegan Cookie Dough Truffles created by IG's [nourishingfir](#) – with no baking required, they're easy-peasy and chocca with goodness!



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Ingredients

227g of cashew butter
32g The Groovy Food Company organic coconut flour
1 tbs of The Groovy Food Company organic virgin coconut oil (melted)
2 tbs of The Groovy Food Company organic agave nectar - light amber & mild
1/4 tsp pure vanilla extract
A pinch of salt
30g vegan chocolate chips or cacao nibs

Directions

1. In a large bowl, mix together the cashew butter, coconut oil, agave and vanilla until smooth.
2. Add the coconut flour and salt, and stir until a soft dough forms.
3. Add the chocolate chips or cacao nibs, and use your hands to roll the mixture into about 12 balls.
4. Store in an airtight container in the fridge for up to a week or freeze for longer term storage.