

4-Ingredient Chocolate Rum Truffles

This recipe was found on [The Clean Dish](#). It is vegan,
grain-free and gluten-free, and delish!

Ingredients:

- 7 oz creamed coconut or coconut butter
- 2 tablespoon cacao, unsweetened
- ¼ cup maple syrup
- 2-3 tablespoon rum, to taste
- Shredded coconut for dusting

Directions:

1. Melt coconut butter (or creamed coconut) in a double boiler (or use a pot with water and fit an oven-proof bowl on it), then add remaining ingredients and stir until smooth.
2. Place in refrigerator and stir every 10 minutes until chocolate-rum mass has the consistency of playdough and can be shaped into balls.
3. Prepare a small bowl with shredded coconut and wet your hands.
4. Scoop out a walnut size portion of chocolate-rum mass and quickly roll it into a ball. Don't handle the truffle for too long or it will melt in your hands; shape it into a ball to the best of your abilities, then drop it into the shredded coconut and roll until covered and perfectly round.
5. Keep refrigerated (these truffles do well at room temperature but will be very soft if kept out).

Share with family and friends and enjoy!

