Cocoa and Orange Date Truffles

12 small date truffles, 2 per portion · Active 20 min · Total 50 min

Skills: Easy

Ingredients

- 3/4 cup soft pitted dates (150 g)
- 1/2 cup ground almonds (50 g)
- 2 tablespoons cocoa powder (12 g), plus 1 teaspoon for dusting
- 1 teaspoon finely grated orange zest
- 1/2 teaspoon vanilla extract
- 1–2 teaspoons water, only if needed

Set out

Food processor, Fine grater, Small plate or tray

Allergens

Tree nuts. Check labels and substitutions.

Make it

1. Check dates carefully for pits or pit fragments. Put in the food processor with almonds, cocoa, orange zest and vanilla.

2. Pulse and process until a small spoonful holds together when squeezed. Add water a teaspoon at a time only if the mixture remains dry and crumbly.

3. With clean hands, roll into twelve small balls. Dust lightly with the extra cocoa.

4. Chill on a tray for 30 minutes, then transfer to a covered container.

A clean, small snack pot

Put two truffles in a small closed pot rather than carrying an open cocoa-dusted wrapper. It contains the dust and keeps them from being crushed among larger lunch containers.

A useful detail

Do not use whole orange peel; grate only the colored zest so the flavor stays fragrant rather than bitter.

Keep it well

Refrigerate at 40°F/4°C or below for up to 5 days, or freeze for up to 2 months. Keep a packed portion cool and covered. If extra water was needed, do not assume the truffles are shelf-stable.