

Hazelnut Cocoa Bites

4 ingredients · 20 minutes · 8 servings



Directions

1. Preheat the oven to 375°F (191°C) and line a baking sheet with parchment paper. Add the hazelnuts and place in the oven for 8 to 10 minutes, until toasted. Remove and rub with a clean kitchen towel to remove the skins. Place in a blender or food processor to chop well. Reserve a small handful of the chopped nuts for rolling the balls in and set aside on a plate.
2. Add the cocoa powder, maple syrup and salt to the hazelnuts and process until the dough comes together.
3. Remove the dough and using slightly damp hands, roll into golf ball-sized balls. Roll each ball into the reserved chopped hazelnuts. Place in a sealed container in the fridge to harden slightly, about 20 minutes. Enjoy!

Ingredients

- 1 cup Hazelnuts
- 2 tbsps Cocoa Powder
- 2 tbsps Maple Syrup
- 1/4 tsp Sea Salt

Notes

Leftovers

Refrigerate in an airtight container for up to seven days or freeze for up to three months.

Serving Size

One serving is equal to one ball.

More Flavor

Add vanilla extract.