



Creative Juices
Consulting

Chocolate Truffles

- 4 tsp dark cocoa powder plus extra cocoa to roll the truffles
- 1 Tbsp organic Greek yogurt
- 5 Tbsp powdered milk
- 2 egg yolks
- 5 drops butter flavoring (or flavor of choice)
- 3 tsp local raw honey

Mix all ingredients together. Add extra powdered skim milk if necessary until the paste reaches a firm consistency. Put aside in the fridge for a few hours. Before serving them, roll the balls in cocoa powder.

Note: Try making these with protein powder in place of powdered skim milk. Taste before adding the honey due to certain protein powders being flavored. If the paste isn't firm enough to make balls, place in the freezer for 10 minutes before rolling.