##### PALEO CHOCOLATE ORANGE TRUFFLES



**Prep Time:** 20 Minutes **Fridge Time:** 1-1/2 hours

**Serves:** 8-10 servings

INGREDIENTS

12 oz dark chocolate

1 cup full-fat coconut milk 1 Tbsp maple syrup

1-2 drops YL Orange Essential Oil Dash of sea salt

½ cup cocoa powder for rolling

PREPARATION

Break up chocolate into pieces if it’s in bark form. In a pot, heat the coconut milk and chocolate. Add maple syrup. Mix until combined. The mixture will be thick and look somewhat gooey.

Remove from the heat; add a dash of sea salt and YL Lavender Essential Oil. Set the bowl in the refrigerator for 4-6 hours or in the freezer for 1 hour.

Remove from refrigerator. Set on the counter to soften for a few minutes before scooping. Scoop out about ½ inch balls with a spoon and lay them out on a parchment paper-covered board. Refrigerate for about 30 minutes.

Roll truffle balls with your hands to make them evenly round. Roll truffles in cocoa powder and serve.

**Note:** Keep refrigerated when not in use.