

# Chocolate Bonbons



Makes 15, 100 cals each (today's sampler is 50 cals)

## Ingredients

- 4 large Medjool dates, pitted
- 3/4 cup raw cashews
- 2 tablespoons sugar free chopped up dark chocolate
- 2 tablespoons cacao powder (optional)

## Instructions

1. Place pitted dates and cashews in food processor and process for 1-2 minutes until completely pureed.
2. Add the dark chocolate chips and pulse a few times, just until combined.
3. Remove dough from food processor and form into 15 balls
4. Roll bonbons in cacao powder (optional)

Refrigerate the bonbons to harden them but it is not entirely necessary.