

Recipe

GRAIN-FREE COOKIE DOUGH TRUFFLES

THE GOODS:

- 1 ½ cups blanched almond flour
- 2 Tbsp arrowroot flour (or tapioca starch)
- 2 Tbsp ground golden flaxseed (also known as flax meal)
- ¼ tsp sea salt
- ¼ cup grass-fed butter, melted (for vegan, use sustainable palm shortening)
- ¼ cup pure maple syrup (for sugar-free, use [Lakanto monk fruit syrup](#))
- 1 tsp vanilla extract
- ¼ cup dark chocolate chips
- 2 tsp flaky sea salt
- Optional: ¾ cup dark chocolate chips, melted in the microwave or a double boiler

THE METHOD:

In a medium bowl, whisk together the almond flour, arrowroot flour, ground golden flaxseed, and sea salt. Add in the palm shortening, maple syrup, and vanilla extract, and stir just until combined. Fold in the chocolate chips. Line a plate with parchment paper. Using a 1½ tablespoon cookie scoop or heaping tablespoon, scoop the cookie dough into 10 to 12 balls, roll with your hands, and place on the plate.

If desired, dunk some of the truffles in melted chocolate. Sprinkle with flakey sea salt. Freeze the cookie dough balls for 30 minutes, or until firm. Store leftovers in an airtight container in the refrigerator for up to 1 week, or in the freezer for up to 3 months.

[Recipe by Sadie Radinsky](#)

Boulder Nutrition