



## HOT COCOA COLLAGEN TRUFFLES

High-Protein / Collagen-Rich / Keto-Friendly / Low-Carb

Recipe by Amy (@the\_keto\_dealer)  
and featured on MariGoldFoods.com

### INGREDIENTS:

- 56 g melted sugar-free dark chocolate
- 56 g softened butter
- 56 g softened cream cheese
- 6 scoops MariGold Hot Cocoa Collagen Peptides
- 1 handful of sugar-free marshmallows (optional)

### Toppings (optional)

- Melted sugar-free dark chocolate for drizzling
- Melted sugar-free white chocolate for drizzling
- Tiny dab of coconut oil



### DIRECTIONS:

1. Just melted sugar-free dark chocolate, softened butter and softened cream cheese with six scoops MariGold hot cocoa flavored collagen peptides.
2. Mix with oiled hands to form a dough, then fold in a handful of sugar-free mini marshmallows.
3. Roll in balls on parchment and stick in the fridge for a few minutes.

### For the Toppings:

1. Melt some sugar-free dark and white chocolate in the microwave in 15 to 30 second increments with a tiny dab of coconut oil (stirring in between).
2. Dip your balls in the dark chocolate, then drizzle with the white chocolate and pop back in the fridge or freezer a minute to set. Store in the fridge.

Featuring MariGold  
Hot Cocoa  
Collagen Peptides Powder  
(MariGoldFoods.com)

