



## PROTEIN-PACKED CHOCOLATE TRUFFLES

High Protein / Gluten-Free / Keto-Friendly / Lactose-Free

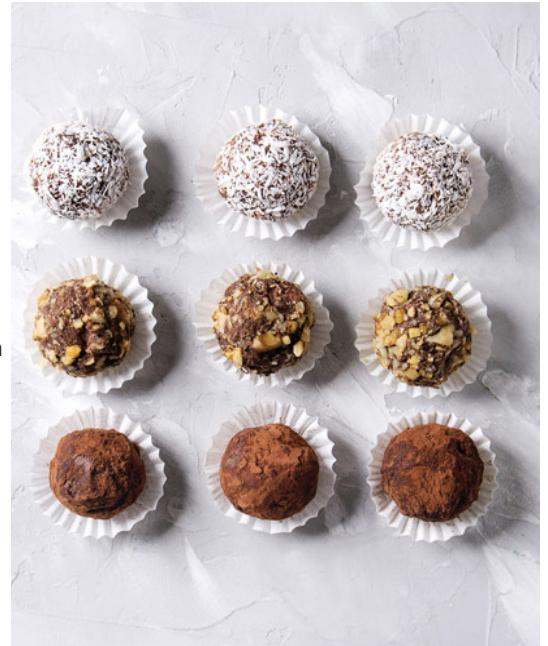
MariGoldFoods.com

### INGREDIENTS (makes 6):

- 1 cup almond flour
- 1 scoop MariGold Rich Chocolate Malt Whey Isolate Protein Powder
- 2 tablespoons coconut oil, melted
- 2 tablespoons almond butter
- 2 tablespoons unsweetened cocoa powder
- 2 tablespoons honey or sugar substitute
- 1/2 teaspoon vanilla extract
- Pinch of salt
- Shredded coconut, chopped nuts (try MariGold Keto Pecans!) and/or extra cocoa powder for coating

### DIRECTIONS:

1. In a bowl, combine almond flour and Grass-fed Whey Isolate Protein Powder (Chocolate flavor).
2. In another bowl, mix melted coconut oil, almond butter, unsweetened cocoa powder, honey (or sugar substitute), vanilla extract, and a pinch of salt.
3. Combine the wet and dry ingredients until a dough-like mixture forms. Adjust the consistency with more almond flour if needed.
4. Roll the mixture into small, bite-sized balls.
5. Roll the truffles in shredded coconut, chopped nuts, or more cocoa powder for a delicious coating.
6. Place the truffles in the refrigerator for at least 30 minutes to firm up.
7. Display the Protein-Packed Chocolate Coconut Truffles on a decorative plate or in paper cups.



Featuring MariGold  
Rich Chocolate Malt Whey Isolate  
Protein Powder  
(MariGoldFoods.com)

