



a better world begins on your plate

**plant-based
eating**
ANIMAL PROTECTION
OF NEW MEXICO

No Bake Lemon Truffles



Eating raw is becoming a healthy new trend and can be an especially good approach to dessert time. These mouth-watering lemony truffles are so easy and don't even require an oven. You can adjust the sweetness level by decreasing or increasing the amount of tart, fresh lemon. Enjoy with a cup of tea!

1 cup finely shredded coconut
(unsweetened, raw)

½ cup almond meal

Zest of 1/3 small lemon

½ teaspoon lemon juice

½ teaspoon vanilla extract

¼ cup maple syrup

¼ cup coconut oil

¼ teaspoon finely ground sea
salt

Mix dry ingredients (shredded coconut, almond meal, lemon zest) thoroughly in a large bowl. Blend remaining ingredients in a medium bowl. If coconut oil is semi-solid, use a fork to blend and press the oil into the liquids. You can also mix with an electric mixer on its lowest setting. Pour liquid mix into dry and blend with a fork until the mixture is sticky and able to form into balls. Using a spoon or cookie scoop, form mixture into balls. The bigger the balls, the fewer the recipe will yield. The photo shows balls made with a round teaspoon measuring spoon and yielded about 28 pieces. Place on parchment paper on a cookie sheet (or use a non-stick cookie sheet), cover with plastic wrap or wax paper, and refrigerate for one hour. The truffles are then ready to serve.