



Mexican Avocado Truffles



Ingredients:

1.5 cups semi-sweet dark chocolate chips
2 ripe Avocados From Mexico
½ tsp cinnamon
½ cup cocoa powder
¼-½ tsp Cayenne pepper (depending on taste)

Makes 16 Truffles

Directions:

Melt chocolate in microwave. Using a mixer or food processor, combine avocados, vanilla, cinnamon, & chocolate. Refrigerate for 1 hour. Combine cocoa powder and cayenne in a shallow bowl. Form chocolate-avocado mixture into 1 inch balls and roll in cocoa mixture. Keep refrigerated until ready to serve.