

WILD HEALTH'S RAW CHOCOLATE CBD TRUFFLES

Prep time *15 minutes*

Cook time *0 minutes*

Makes *20 truffles*

INGREDIENTS

100g melted extra virgin

coconut oil

80g agave syrup or maple syrup

120g raw cacao powder

¼ teaspoon fine good quality salt

6 teaspoons cold water

40 drops of Jersey Hemp CBD oil

Optional additions: ground
hazelnuts, raw cacao powder.

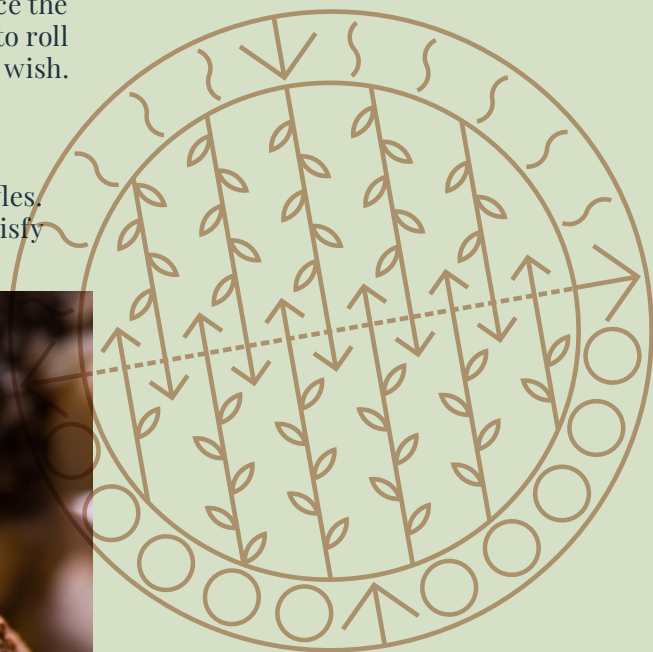


INSTRUCTIONS

Vegan, gluten-free, refined sugar free.

Melt the coconut oil in a bowl over a pan of simmering water, add in the agave/maple syrup, salt, cacao powder and Jersey Hemp CBD oil. With a hand whisk mix until smooth. Add in the cold water, a teaspoon at a time, until the mixture slightly separates and starts to look more dry. Place the mixture in the fridge for 10 minutes or until it's a good consistency to roll into balls. Roll balls in raw cacao powder or ground hazelnuts if you wish. Refrigerate until firm.

Each truffle will contain about 2 drops of CBD oil. Jersey Hemp recommends 5-10 drops a day so that would be a maximum of 5 truffles. They give a really intense chocolate hit so 5 truffles should easily satisfy chocolate cravings!



*Have you tried this recipe?
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