

# Green Tea Vegan Matcha Truffles (AKA Grinch Truffles)

## Ingredients

- 1 cup of raw, unsalted cashews
- 2 tbsp. powdered sugar
- 1 tbsp. matcha powder
- 1 tsp. coconut, almond or vanilla extract
- 1 cup vegan chocolate chips
- 1 tbsp. coconut oil (optional)

## Steps

1. Soak your cashews for a few hours, or place in a pot of water, bring to a boil and allow to boil for 10 minutes. Strain the cashews and add to the food processor, along with the powdered sugar, matcha powder, and extract. Process until smooth and sticky.
2. Prepare a plate or tray with a silicone mat, or baking sheet. Scoop the matcha mixture into 1 tbsp. balls, and roll them before placing on the prepared mat. Once all the truffles are rolled, place in the freezer for 30 minutes or more to set.
3. Melt your chocolate on a double burner, or in 30 second-increments in the microwave. Once it is about  $\frac{3}{4}$  of the way melted, remove from the heat, add the coconut oil, and mix continually, until it is all smooth. Use a fondue stick to dip each frozen truffle into the chocolate, and shake off any extra chocolate. Place on a baking sheet to cool. If the chocolate does not stay solid at room temperature, keep refrigerated.

