

Caramel Chocolate

BONBONS

Ingredients:

Filling:

- 12-14 fresh dates
- 1 Tbsp almond butter (or other nut butter)
- 1 tsp vanilla

Toppings:

- 6 oz of dark chocolate
- shredded coconut
- flake salt
- crushed pistachios

Directions:

1. Remove pits from the dates. If they seem dry, you can soak the dates in boiling water for 5 minutes and then drain before using.
2. Combine dates, almond butter (or other nut butter) and vanilla in a food processor. Pulse until the ingredients are combined into a sticky caramel like mixture.
3. Using a tablespoon or cookie scoop, scoop the date caramel mixture onto a parchment paper lined dish.
4. Allow the balls of caramel to set in the freezer for 30 minutes or until firm.
5. Prep your toppings. We used shredded coconut, crushed pistachios and a little flake salt, but you can get creative here. Choose your favorite toppings!
6. Melt dark chocolate in a double boiler or in the microwave. Be careful not to overcook the chocolate. If using the microwave, heat for 30 seconds at a time, stirring in between. Once a good portion is melted you can stop heating and stir the rest of the chocolate until melted.
7. Remove caramels from the freezer, dip them in chocolate, and sprinkle with toppings. You'll need to work quickly here, and yes, it's going to get messy. Once coated, return the parchment lined dish of finished chocolates to the freezer for 30 minutes or until firm. Candies can be kept in the refrigerator once hardened.
8. ENJOY!