

# Dark Chocolate Tahini Truffles

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- 1 cup dark chocolate morsels or chips
  - 1 cup tahini
  - 1 tsp. vanilla extract
  - 1/2 tsp. ground cinnamon
  - 4 Tbsp. chopped walnuts or other favorite nuts (optional)
  - Dark cocoa powder for dusting (optional)
1. Place chocolate in a microwave-safe bowl; microwave for 45 seconds, stir and then microwave in 30-second increments, stirring between, until chocolate is melted.
  2. Stir in tahini, vanilla and cinnamon; whisk until mixture is smooth. Fold in nuts. Refrigerate until mixture is chilled and firm, about 20 minutes.
  3. Using a melon ball or cookie dough scoop, spoon mixture into small balls (or roll with hands). Roll lightly in dark cocoa powder, if desired. Place on baking sheet lined with parchment paper. Enjoy immediately or store in refrigerator. Makes about 35 truffles.