

# Pecan Goji Chocolates - Can't Eat Just One!



Another fall-in-love-forever chocolate treat. Good any time of the year, but with the accent of red goji berries, is especially good for Valentine's Day, Christmas, and during the holiday season.

This recipe is a two-step process - first prepare the goji balls, then make the chocolate and combine according to the preparation steps listed below.

## Pecan Goji Ball Recipe

**Equipment Needed:** Food Processor

Yield: approx 12 balls

### Ingredients:

- 3/4 to 1 cup raw, soaked and dehydrated pecans
- 2 tablespoons maple syrup
- 1 tablespoon coconut butter
- 1 teaspoon vanilla extract
- 3 tablespoons goji berries

## Preparation Steps:

1. Using a food processor, equipped with an 'S' blade, process pecans into a meal, but do not over process. Add maple syrup, coconut butter and vanilla extract, process to mix well. Add goji berries and pulse to mix and break up goji into smaller pieces but large enough to see.
2. Using your hands, roll mixture into small balls and place on plate, set aside, and proceed with making the chocolate.



## Chocolate Recipe

**Equipment Needed:** n/a

### Ingredients:

- 1 1/4 cups raw cacao powder (sifted to remove lumps) (Or 3/4 cups cacao and 1/2 cup raw carob powder (sifted to remove lu
- 1/4 cup maple syrup (at room temperature or slightly warm)
- 1/4 cup raw cashew butter (my personal choice is [Artisana Raw Cashew butter](#) - rich and creamy, which adds a creamy smooth texture to chocolate)

- 1/3 cup coconut oil (warmed to a liquid state)
  - 1/3 cup cacao butter (warmed to a liquid state)
  - 1 1/2 teaspoon vanilla extract
  - Pinch of Himalayan salt
- 
- Paper candy cups (1 1/4" base x 3/4" wall)

### **Preparation Steps:**

1. Using a large mixing bowl, place sifted cacao and carob powders (if you don't have both, only cacao or only carob powder can be used). Add cashew butter, maple syrup, coconut oil, cacao butter, and vanilla extract, and mix with spoon until smooth and creamy.
2. Spoon small amount of chocolate into paper candy cups. Place one pecan goji ball into center of chocolate - push down, causing chocolate to rise up around ball.
3. Place in freezer for 20 minutes to harden up, then store in refrigerator.

David Cooley