
Vegan Biscuit Date Tahini Truffles

Cook Time: 0 min

prep Time: 0 min

total Time: 0 min

servings: 0

Ingredients:

To make the date tahini biscuits:

- 1 1/2 cups [whole-wheat pastry flour](#)
- 1/3 cup [date sugar](#), powdered
- 1 teaspoon cardamom powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 2 tablespoon [buttery coconut oil](#)
- 2 tablespoon tahini
- 4 tablespoon date molasses
- 1 teaspoon vanilla extract
- 1-2 tablespoon water (or as needed)

To make the chocolate date truffles:

- 3/4 cup soft pitted dates
- 2 tablespoon tahini
- pinch salt
- 1/2 cup crumbled date tahini biscuits (about 60g)
- 100g dairy-free dark chocolate (70% or more), chopped

For Garnish:

- biscuit crumbs, cocoa nibs, toasted sesame seeds

Instructions:

To make the date tahini biscuits:

1. Pre-heat the oven to 350F or 160C. Prepare a baking sheet with a silicone mat or parchment paper.
2. In a medium bowl, stir together the flour, sugar, cardamom, baking soda, and salt.
3. In a small bowl or glass measuring cup, stir together the oil, tahini, molasses and vanilla.
4. Add the wet mixture to the dry and stir to combine, Add some water, only a tablespoon at a time just until the dough comes together to form a ball without crumbling.
5. Roll out the dough between two pieces of parchment paper until about 1/2 cm thick. Cut into the the desired shapes. And place on the baking sheet. Any dough scraps can be rolled out again and place on the baking sheet.
6. Bake the biscuits for 10-12 minutes until they start to brown on the sides and bottom. Their color won't change so much since they start out with a brown color to begin with. The longer you bake the crispy they will be, so it also depends on what you prefer.
7. Let them cool, they will become a little more crispy as the cool.

To make the chocolate date truffles:

1. In a food processor add the biscuits and pulse just to break them into small pieces. You want to have a mix of small and bigger pieces and some crumbs. But no bigger than a pea. Transfer to a bowl.
2. Place the pitted dates in a bowl and pour some boiling water on them just for a few minutes to soften. Drain well and then transfer to the same food processor as before (no need to clean it) with the tahini and pinch of salt. Blend until smooth(ish). Add the biscuit and pulse a few times just to combine.
3. Take out a tablespoon amount of the date mixture and roll into balls. If the mixture seems too soft to roll into balls, place it in the fridge or freezer until it's easier to roll. Once you have all your balls rolled, you should have about 12, place in the freezer to harden.
4. In the meantime melt the chopped chocolate in the microwave or water bath. Take out the date balls,

and dip into the melted chocolate to coat using a small fork, making sure to let any excess chocolate drip back into the bowl before placing the truffle on a silicone mat or parchment paper.

5. Sprinkle your desired garnish before the chocolate hardens to make sure it sticks. Let harden at room temperature, or in the fridge to speed up the process.