



INGREDIENTS

3	red	potatoes
1	Tbsp	butter
1 ½	cups	semisweet chocolate chips
½	cup	almond milk
⅓	cup	icing sugar plus 2 tablespoons
1	tsp	vanilla extract
1	pinch	kosher salt
⅓	cup	cocoa powder
⅓	cup	shredded coconut

DIRECTIONS

Peel and chop the potatoes. Add to boiling water and cook until soft. Mash the cooked potatoes with butter and ¼ cup of almond milk. Place a medium pot on low heat and add the chocolate chips, remaining almond milk, two tablespoons of icing sugar, vanilla and salt. Melt the mixture, stirring occasionally, until it is well blended. Remove from heat and stir in the mashed potatoes until completely incorporated. Refrigerate until firm. Spread out the cocoa, remaining icing sugar and coconut on a clean work surface. Using a small spoon, scoop out a ball from the mixture and roll between the palms of your hands. Place in the desired coating, rolling it around to coat, then transfer to a plate. Repeat with the remaining chocolate mixture and coatings. Truffles can be stored in the refrigerator for up to one week. Delicious!



The Potahto Lovers of Manitoba are passionate potato advocates brought together for a common and delicious cause: to educate the public on the many health benefits of potatoes.