

Chocolate Fig Bites

Nutritional Highlights

- At only 56 calories a piece, this go-to dessert is perfectly chewy, decadent, and sweet because of the figs
- The hint of sea salt is the perfect contrast to the sweetness

Ingredients

- 14 oz dried figs, stemmed and coarsely chopped (3 cups)
- 2 tbsp unsalted creamy almond butter
- 1 cup (6 oz) 41% cocoa vegan chocolate chips
- 2 tsp coconut, safflower, or grapeseed oil
- 3/4 tsp flaky sea salt

Directions

- Line a small baking sheet with parchment paper
- In a food processor, combine figs, almond butter, and 2 tbsp water. Blend until smooth, scraping down the sides of the bowl as needed with a rubber spatula. Using a 1-tsp measure, scoop the fig mixture and roll with your hands into 1-inch balls. Put the fig balls on the prepared baking sheet.
- Put the chocolate chips and oil in a heat-proof medium bowl. Set the bowl over a small saucepan of barely simmering water and stir until the chocolate is melted and smooth, 2-3 minutes.
- Using a fork, dip the fig balls in the melted chocolate to coat evenly, allowing any excess chocolate to drop back into the bowl. Return the fig bites to the baking sheet and sprinkle with the salt. Refrigerate until the chocolate has set, about 30 minutes. Store covered in the refrigerator for up to a week.