VEGAN MATCHA DARK CHOCOLATE BLACKBERRY TRUFFLES

INGREDIENTS

1 box fresh blackberries (Atkinson Farm)
1 tablespoon water
1 package raw cacao (Macaw Confections)
2 tablespoons coconut cream
1 1/2 tablespoons matcha powder
2-3 tablespoons powdered sugar (to taste)

DIRECTIONS

1. Add blackberries and water to medium saucepan and cook over medium heat until thickened, about 5-8 minutes. It helps to gently mash the blackberries with a spatula while stirring the mixture.
2. Pass the berries through a fine sieve to remove the pits. Pour the berry sauce back into the saucepan and continue cooking over medium heat to further reduce to about 2 Tb. worth of syrup. Remove from heat and set aside to cool.
3. Meanwhile, melt together chocolate and cream in a double boiler (gentle heat) until smooth.
4. Stir in the blackberry syrup and transfer to a lidded glass bowl. Wrap with plastic wrap or in a Ziploc bag prior to placing in the fridge to solidify to keep the chocolate from absorbing other odors or flavors.
5. Once chocolate is firm, combine powdered sugar and matcha in a bowl and transfer to shallow plate.
6. Shape the chocolate into cherry-sized balls and roll in matcha sugar.
7. Serve and enjoy immediately or keep in the fridge (in an airtight container) for up to a week to enjoy later!