



### **Poppy Seed Truffles (vegan)**

1 cup unground poppy seeds  
1 cup walnuts  
½ teaspoon cinnamon  
Raw honey as needed  
Sesame seeds as needed

1. Grind the poppy seeds in a spice grinder, or coffee grinder exclusively used for spices. Do this in 3 to 4 batches.
2. Lightly toast the walnuts in a dry pan over medium heat.
3. Put poppy seeds, toasted walnuts and cinnamon in the food processor. Process until the walnuts are completely incorporated into the mix.
4. Start adding honey and process until the mix forms a thick paste, tasting after each addition. If it is sweet enough but the consistency is still crumbly, add water, 1 tablespoon at a time.
5. Put sesame seeds on a plate. Shape truffles with wet hands. Roll each truffle in sesame seeds and place in candy cups.

*Makes 20 generously sized truffles*