

# Coconut chocolate truffles

This treat is one of the few recipes in the Pantry files that uses an unusual ingredient—coconut cream. You'll find coconut cream in the baking aisle of most grocery stores; we prefer the kind in a squeezable jar rather than in a can. These truffles are a beautiful treat to give as gifts, but they are messy to roll! Try keeping your hands slightly wet or cold while rolling, and go ahead and put the chocolate mixture back in the refrigerator periodically to keep it above room temperature.

**Prep time:** after 2 hours of rest, 15 minutes to roll

**Cooking time:** 2 minutes of melting, maximum

**Servings:** approximately 2 dozen medium truffles

## INGREDIENTS

### Truffles

- 1 cup coconut cream
- 1 (12-ounce) bag semisweet chocolate chips
- 2 Tbsp flavoring oil (optional, such as peppermint or coffee)
- 2 tsp vanilla
- ½ tsp salt

### Toppings

- ½ cup unsweetened cocoa powder or powdered sugar
- 1/3 cup semisweet or dark chocolate chips, melted with 1 Tbsp of canola oil
- shredded sweetened coconut flakes, sugar sprinkles, or any candy toppings of choice



## DIRECTIONS

1. In a medium bowl, mix with a spoon or spatula the coconut cream, flavor (if using), vanilla, and salt.
2. In a separate glass bowl, melt the chocolate chips by microwaving for 45 seconds and repeating once if needed, stirring to incorporate unmelted chips.
3. Allow the chips to cool slightly. If you can, allow them to cool to room temperature.
4. Add the melted chocolate into the coconut mixture. (If your chocolate is still warm, your end mixture may be less smooth now but will still be roll-able later.)
5. Let the coconut-chocolate mixture sit on the counter for 15 minutes.
6. Refrigerate the mixture (uncovered) for 2 hours. Meanwhile, prepare your rolling area by laying out wax, a bowl of cocoa powder or sugar, and any preferred toppings.
7. After 2 hours, remove the mixture from refrigeration and scoop a tablespoon-sized amount of cold chocolate into your palm.
8. Roll the chocolate mixture into a ball and place it on the wax. Repeat this step for as many truffles as you'd like. During breaks, it is okay to refrigerate the unused mixture.
9. Roll or dip your truffles in the desired toppings, and allow any melted chocolate to harden on the wax paper.
10. Place your truffles in mini-muffin liners to present as gifts.