



Truffles and Treat Boxes

Coconut Chocolate Truffles

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INGREDIENTS

- 300 g (10.5 ounces) good quality chocolate (semi sweet or dark chocolate; do not use chocolate chips or milk chocolate)
- 200 ml (~7 ounces) full cream coconut milk (one-half of a 400 ml can) or coconut cream
- 1 tbsp. coconut oil
- 1/4 tsp. salt
- 1/2 tsp. vanilla extract

OPTIONAL (for coating after rolling)

- cocoa powder or hot chocolate mix
- melted chocolate (tempered or not)
- finely chopped coconut
- finely chopped toasted coconut





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INSTRUCTIONS

- Chop chocolate and put into a heat proof bowl.
- Heat coconut milk to a simmer; do not let boil. Can heat in microwave.
- Add coconut milk to chocolate.
- Let sit for 5-10 minutes.
- Stir until completely melted.
- Add coconut oil, salt and vanilla. Optionally add chopped coconut or toasted coconut for extra texture.
- Stir well. Then cover and refrigerate for at least 2 hours.
- Scoop out about 2 tsp. sized mounds and roll into balls.
- Roll each ball into desired topping
- Cover and store up to 1 week in the fridge or up to 4 months in the freezer. Thaw uncovered if freezing.