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Coconut Truffles ♦♦

Coconut truffles are a delicious and decadent treat made with shredded coconut, condensed milk, and chocolate. These bite-sized treats are perfect for parties, holidays, or any time you're craving something sweet.

Recipe Type: Standard

Prep Time: 30 mins

Cook Time: N/A

Total Time: 30 mins

Recipe Yield: 300 grams

Number of Servings: 15

Serving Size: 20 g

Ingredients

200 g	Shredded Coconut
200 g	sweetened condensed milk
100 g	dark chocolate
100 g	milk chocolate
100 g	white chocolate

Directions

Step 1

Mixing

In a large mixing bowl, combine the shredded coconut and sweetened condensed milk. Mix well until fully combined.

Prep Time: 10 mins

Cook Time: 0 mins

Step 2

Shaping

Using your hands, shape the coconut mixture into small balls or truffles. Place them on a baking sheet lined with parchment paper.

Prep Time: 10 mins

Cook Time: 0 mins

Step 3

Refrigerating

Place the baking sheet in the refrigerator and let the truffles chill for at least 1 hour.

Prep Time: 0 mins

Cook Time: 60 mins

Step 4

Microwaving, double boiler

Melt the dark chocolate, milk chocolate, and white chocolate separately in a microwave or double boiler.

Prep Time: 5 mins

Cook Time: 5 mins

Step 5

Dipping

Dip each chilled truffle into the melted chocolate of your choice, coating it completely. Place the coated truffles back on the baking sheet.

Prep Time: 10 mins

Cook Time: 0 mins

Step 6

Refrigerating

Place the baking sheet back in the refrigerator and let the chocolate coating harden for about 30 minutes.

Prep Time: 0 mins

Cook Time: 30 mins

Step 7

Serving

Once the chocolate has hardened, the coconut truffles are ready to be served. Enjoy!

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 150 kcal

Fat: 12 g

Protein: 1 g

Carbohydrates: 10 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	1 g	5.88%	5.88%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	10 g	18.18%	20%
Fibers	2 g	5.26%	8%
Sugars	8 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	3 g	N/A	N/A
Saturated Fat	9 g	40.91%	52.94%
Fat	12 g	42.86%	48%
Cholesterol	5 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	20 mg	0.87%	0.87%
Calcium	2 mg	0.2%	0.2%
Iron	4 mg	50%	22.22%
Potassium	2 mg	0.06%	0.08%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

Events

Christmas

Easter

Thanksgiving

New Year

Back to School

Picnic

Course

Snacks

Desserts

Breads

Sauces & Dressings

Cultural

Halloween

Cost

Under \$10

Demographics

Kids Friendly

Teen Friendly

Diabetic Friendly

Diet

The Whole30 Diet

Vegetarian Diet

Ovo-Vegetarian Diet

Lacto-Vegetarian Diet

Fruitarian Diet

Meal Type

Snack

Supper

Difficulty Level

Easy

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