



Coconut Chocolate Truffles

By Chef Veera Gaul, Ph.D.



Ingredients

14 oz sweetened shredded coconut
2/3 cup condensed milk
2 tablespoons butter, melted
1/2 teaspoon O&V **Melipone Vanilla** *
1/2 teaspoon O&V [Amaretto Vinegar](#) *
1/4 cup powdered sugar (confectioner's sugar)
10 oz chocolate melting wafers

Optional Garnish

3-4 tablespoons shredded coconut (sweetened or unsweetened)

Preparation

Place the coconut in a food processor and pulse repeatedly until the coconut is fine and not stringy.

In a bowl, mix together the condensed milk, melted butter, Melipone Vanilla, and Amaretto vinegar. Add the coconut and stir well.

Add the powdered sugar, stir well, cover, and place in the refrigerator for at least 15 minutes.

Remove from the refrigerator. Use a tablespoon measure to divide the mixture and roll into balls. Place on a parchment lined cookie sheet. If the mixture becomes too sticky, return to the refrigerator for 10-15 minutes.

Place the cookie sheet with the coconut balls in the freezer for 15 minutes.

If using the optional garnish, take the additional shredded coconut and place in a small pan. Toast on medium heat for 3-5 minutes stirring regularly till lightly toasted.

Prepare the melting wafers according to the instructions on the package.

Remove the coconut balls from the freezer and dip them in the melted chocolate, covering all sides of the ball. Return to the parchment paper and sprinkle with toasted coconut (if using). Allow to harden before serving. (See Chef Note)

Keep uneaten coconut truffles in an airtight container in the refrigerator.

Serves 18-22

Active Time: 20 minutes Total Time: 35 minutes

Chef Note

The easiest way to dip the coconut balls in chocolate is to put them on a fork, and dip the whole fork into the chocolate. Roll (using a second fork if needed) and then gently lift out, scrape the bottom of the fork on the edge of the bowl with the melted chocolate to remove the excess and then place the coconut ball on parchment. Don't forget to top with the toasted coconut before the chocolate hardens otherwise the topping will not stay on the truffles.

Notes

* The **Melipone vanilla** adds intense aroma and flavor, but you can use your favorite vanilla instead. I love the addition of the [Amaretto vinegar](#) which brings a nutty undertone to this dessert. A sophisticated almond joy!

Categories: Vegetarian, Gluten Free, Coconut Truffles, Condensed Milk, Melipone Vanilla, Amaretto Vinegar, Chocolate Melting Wafers, Sweets, Easy Dessert, Holiday Sweets,