

# Vegan chocolate truffles



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**Time:** 20 minutes to prepare  
with four hours chilling time

**Makes:** 12 servings

## Ingredients

- 240ml light coconut milk
- 300g dairy-free dark chocolate
- 1 pinch ground cinnamon, ground cloves, and ground ginger
- 3 tablespoons coconut oil
- 1 teaspoon vanilla extract
- Caster sugar to taste (optional)
- 3 tablespoons of desiccated coconut (for decorating)
- 3 tablespoons of chopped hazelnuts (for decorating)
- 2 tablespoons cocoa powder (for decorating)



## Method

- 1 Pour the coconut milk into a small pan over a low heat and heat through, don't let it boil.
- 2 Break the chocolate into chunks in a bowl, add the coconut oil, then pour over the coconut milk and stir gently until everything is melted together.
- 3 Stir in the vanilla and the spices and caster sugar to taste. Cover the bowl and place in the fridge to set for at least 4 hours. If you're in a hurry just pop it in the freezer for an hour instead.
- 4 When the truffle mixture is almost set, set out three plates, and spread a layer of coconut, nuts and the cocoa powder onto them.
- 5 Using a teaspoon, scoop out little balls of the truffle mixture and roll in the palm of your hands, placing them onto a tray as you go. It's totally up to you how you decorate them – you can roll the balls in the toasted coconut or chopped nuts, or for a simple finish, roll them in cocoa powder.
- 6 Return the decorated truffles to the fridge for around 10 minutes to firm up, then serve.