



Vegan Chocolate & Coconut Truffles

Ingredients

240 ml coconut cream
300g vegan chocolate
(chopped)
cocoa powder

To coat the truffles:

25g desiccated coconut
300g vegan chocolate
1 tsp coconut oil

Directions

1. For the truffle centre melt the coconut cream and pour over the chopped vegan chocolate. Mix well and leave at room temperature for 1-2 hours, until set.
2. Once set, roll into 20 balls and place on a baking paper lined tin. Roll in cocoa powder if the mixture is sticking to your hands.
3. Toast the desiccated coconut in a dry pan.
4. Melt vegan chocolate in a bowl and add coconut oil and stir.
5. Using 2 spoons, coat the truffles in the chocolate mixture and leave on the baking paper to set.
6. Sprinkle desiccated coconut on top of each truffle and leave to set.

Tip: These truffles make the perfect gift! Simply wrap them in tissue paper and place in a gift box.

