

Gluten Free Chocolate Coconut Truffles

By Diane Kuehn

*These truffles are based on the Coconut Chocolate Ganache recipe in “Gluten-free One-mix Baking.” Perfect for Valentine’s Day, these rich and creamy chocolates can be covered with any type of chopped nut or powdered coating to suit many dietary needs. These are not low in fat or calories, and are not suitable for those with a coconut or corn allergy, but, as a special **gluten free, soy free, and dairy free** treat, they are divine! Leave out the nuts for a tree nut allergy. Prepare the day before serving. Makes about 15 truffles.*

Ingredients:

¼ c. of coconut cream from one 14-oz. can of full-fat coconut milk
⅔ c. GF-DF-SF chocolate chips
¼ c. confectioner’s sugar
¼ c. cocoa powder, finely shredded coconut, and/or chopped nuts



Preparation two hours before: Place one 14-ounce can of coconut milk in the refrigerator at least two hours before preparing this recipe (you can skip this step if the coconut milk has been stored at 70 degrees F or less). Do not use "lite" or homemade coconut milk.

Directions:

Step 1. Open the can of coconut milk without shaking it or turning it upside down. Remove ¼ cup of the thick cream at the top of the can and place the cream in a microwave-safe mixing bowl (be sure to remove any coconut oil from the top of the can before scooping out the cream; save the remaining coconut milk and oil for other recipes). Heat the coconut cream in the microwave for 40 seconds.

Step 2. Add the chocolate chips. Stir with a rubber spatula till all of the chips are melted into the coconut cream, and the chocolate is smooth and glossy. If the chips still have not completely melted after stirring for one minute, microwave for 10 seconds more and continue mixing till smooth.

Step 3. Cover the bowl with plastic wrap, making sure that the wrap comes into contact with the surface of the chocolate mixture. Let the mixture cool at room temperature for two hours (don't let it cool any longer as it will harden and be difficult to roll into truffles).

Step 4. If using nuts, place them in a food processor and pulse several times to finely chop. Place the finely chopped nuts, cocoa powder, finely shredded coconut, or other toppings on separate, small plates. Line a cookie sheet with parchment paper.

Step 5. Remove the plastic wrap from the bowl of chocolate. Put half of the confectioner’s sugar in a fine metal sieve or sifter, and sprinkle over the chocolate mixture; stir in with a rubber spatula. Add the remaining confectioner’s sugar to the metal sieve or sifter, and sift onto the chocolate mixture. Mix thoroughly till a thick, smooth truffle mixture forms (no streaks of sugar should be visible).

Step 6. Using a small cookie scooper, scoop out some of the truffle mixture from the bowl; level the cookie scooper off on the edge of the mixing bowl or with the flat edge of a knife. Release the truffle mixture from the scoop, gently roll it in your hands to form a small ball, and then roll the ball in the cocoa, chopped nuts, or shredded coconut to coat. Place the truffle on the parchment-covered cookie sheet. Repeat this step for the remainder of the truffle mixture.

Step 7. Place the truffles in a cool, dark place overnight (not the refrigerator); they will be ready the next day to enjoy. Store at room temperature for up to five days in a sealed glass container.