

CHOCOLATE AND COCONUT HALWA TRUFFLES

INGREDIENTS:

6 cups Unsweetened Shredded Coconut flakes
1 cup + 2 tbsp Sweetened Condensed Milk
8oz Bittersweet Chocolate chips
8 tbsp unsalted butter
3 tbsp corn syrup
½ tsp LorAnn Coconut Super-Strength Flavor
½ cup Dutch Processed Cocoa Powder
1tsp flaky sea salt (optional)



DIRECTIONS:

1. Mix together the shredded coconut flakes and condensed milk. With wet hands, roll into small bite sized balls.
2. Refrigerate for at least 4 hours, preferable overnight to harden.
3. In a small heat proof bowl over a water bath, melt the chocolate chips and butter. Add corn syrup and coconut flavor. Whisk until smooth.
4. Working quickly using two forks, dip each truffle into the chocolate ganache and place on a parchment lined plate. Refrigerate for an hour to harden.
5. Roll the chocolate truffles into cocoa powder and sprinkle flaky sea salt (optional). Enjoy!