

# Coconut Joy Truffles

**PREP TIME:** 45 minutes

**CHILL TIME:** 45 minutes

**COOK TIME:** 10 minutes

## FOR THE FILLING:

1/2 C heavy cream

1 T [Coconut](#) tea leaves

1 C unsweetened shredded coconut

1/4 C coconut cream

2 T honey or agave syrup (optional, for a touch of sweetness)

1/4 t vanilla extract

## FOR THE CHOCOLATE COATING:

8 oz dark chocolate (70% cocoa), finely chopped

1 T coconut oil (optional, for a smoother coating)

## FOR TOPPING:

1/2 C chopped almonds

## INFUSE THE CREAM:

1. In a small saucepan, heat the heavy cream until it just begins to simmer. Remove from heat.
2. Add the coconut tea leaves to the cream. Cover and steep for 10 minutes.
3. Strain the cream through a fine mesh sieve to remove the tea leaves, pressing down to extract as much flavor as possible.

## MAKE THE COCONUT FILLING:

1. In a medium bowl, combine the infused cream, shredded coconut, coconut cream, honey or agave syrup (if using), and vanilla extract. Mix until well combined.
2. Refrigerate the mixture for about 30 minutes to firm it up.

## FORM THE TRUFFLES:

1. Using a small spoon or melon baller, scoop out small portions of the coconut mixture and roll them into balls between your palms. Place them on a parchment-lined baking sheet.
2. Freeze the coconut balls for about 15 minutes to make them easier to coat with chocolate.

## COAT WITH CHOCOLATE:

1. Melt the dark chocolate in a heatproof bowl set over a pot of simmering water (double boiler method). Stir until smooth. If using, add the coconut oil for a smoother coating.
2. Dip each coconut ball into the melted chocolate, using a fork to fully coat. Let any excess chocolate drip off before placing the coated truffle back on the parchment-lined baking sheet.

## TOP WITH CHOPPED ALMONDS:

While the chocolate is still wet, sprinkle the tops of the truffles with chopped almonds.

## SET THE TRUFFLES:

Refrigerate the truffles for about 30 minutes to set the chocolate.