



Blue Christmas Truffles

Introduction

Indulge in the festive spirit with these delightful Blue Christmas Truffles. Combining the rich flavors of chocolate with a touch of seasonal cheer, these truffles are perfect for holiday gatherings or as a sweet treat for loved ones. Their stunning blue color and delicious taste make them an irresistible holiday dessert that will impress your guests.

Detailed Ingredients with measures

- 1 cup crushed vanilla wafers
- 1/2 cup chopped pecans
- 1/2 cup sweetened shredded coconut
- 1 cup powdered sugar
- 1/2 cup cream cheese, softened
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 2 cups blue candy melts
- 1 tablespoon vegetable oil

Prep Time

Preparation for these delicious truffles takes approximately 20 minutes. Make sure to have all your ingredients measured and ready to go for a smooth process.

Cook Time, Total Time, Yield

Cook time is minimal as there is no baking involved, taking approximately 15 minutes for melting and assembling. The total time for making these truffles comes to about 35 minutes. This recipe yields around 24 truffles, perfect for sharing or enjoying throughout the holiday season.



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Detailed Directions and Instructions

Step 1: Prepare the Blue Coating

Melt blue candy melts in a microwave-safe bowl according to package instructions until smooth.

Step 2: Prepare the Truffle Filling

In a mixing bowl, combine softened cream cheese and powdered sugar until smooth and creamy.

Step 3: Add Flavoring

Stir in the vanilla extract and mix well to integrate into the truffle filling.

Step 4: Form the Truffles

Scoop out small portions of the mixture and roll them into balls, approximately 1 inch in diameter.

Step 5: Chill the Truffles

Place the rolled truffles on a baking sheet lined with parchment paper and refrigerate for about 30 minutes to firm up.

Step 6: Coat the Truffles

Dip each chilled truffle into the melted blue candy coating, ensuring they are fully covered, then place back on the parchment-lined sheet.

Step 7: Add Toppings

Before the coating hardens, sprinkle edible glitter or other decorations on top

of the coated truffles for added flair.

Step 8: Let Cool

Allow the truffles to sit at room temperature or refrigerate until the coating is completely set.

Step 9: Serve

Once the coating is firm, serve the truffles on a decorative plate or store in an airtight container until ready to enjoy.

Notes

Note 1: Substitutions

You can use different colors of candy melts for a variety of festive themes.

Note 2: Storage Tips

These truffles can be stored in the refrigerator for up to a week.

Note 3: Serving Size

The recipe typically yields about 20 truffles, depending on the size of the balls you roll.



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Cook techniques

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