



## Blue Christmas Truffles



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## 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.

See also [Garlic Bread Sloppy Joes](#)

## **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

## Melting Chocolate

Melting chocolate is essential in creating truffles. Use a microwave or a double boiler to gently melt the chocolate, ensuring it doesn't seize by overheating.

## Mixing Ingredients

When combining the melted chocolate with the cream and other ingredients, mix thoroughly to achieve a smooth and even consistency. Use a spatula or whisk for best results.

## Chilling the Mixture

After combining the ingredients, chill the mixture in the refrigerator for the recommended time to allow it to firm up, making it easier to shape into truffles.

See also [Chicken and Wild Rice Soup](#)

## Forming Truffles

Use your hands or a scoop to form the chilled mixture into bite-sized balls. It's useful to wear gloves to keep your hands clean and maintain the truffle shape.

## Coating Truffles

Roll the truffles in cocoa powder, chopped nuts, or sprinkles to achieve a decorative finish. Make sure to evenly coat each truffle for a pleasing presentation.

## FAQ

**Can I use chocolate chips instead of baking chocolate?**

Yes, chocolate chips can be used, but they may not melt as smoothly as baking chocolate.

**How long do the truffles last?**

When stored properly in an airtight container in the refrigerator, the truffles can last up to two weeks.

**Can I add flavors to the truffle mixture?**

Absolutely! You can add extracts or liqueurs to customize the flavor of your truffles.

**What is the best way to store truffles?**

Store truffles in a cool, dry place in the refrigerator to maintain their texture and flavor.

**Can I freeze truffles?**

Yes, truffles can be frozen for longer storage. Place them in an airtight container and they will keep for several months; just allow them to thaw in the refrigerator before consuming.



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## Conclusion

Indulging in Blue Christmas Truffles offers a delightful blend of flavors and a festive touch to any holiday gathering. Their vibrant appearance and rich taste make them a perfect treat for spreading joy and cheer. These truffles are easy to prepare and can be enjoyed by everyone, making them an ideal addition to your seasonal celebrations.

## More recipes suggestions and combination

### **Mint Chocolate Truffles**

Elevate your holiday dessert table with mint chocolate truffles. The refreshing mint pairs beautifully with rich dark chocolate, creating a refreshing twist.

See also [Italian Lemon Drop Cookies](#)

### **Peanut Butter Chocolate Bliss Balls**

These no-bake energy bites provide a delicious combination of peanut butter and chocolate, perfect for those seeking a more protein-packed treat.

### **Eggnog Cheesecake Bites**

Infuse the traditional flavors of eggnog into cheesecake bites for a creamy, festive dessert that captures the essence of holiday flavors.

### **Gingerbread Cookie Dough Truffles**

Combine the essence of gingerbread cookies with the indulgence of truffles for a delightful bite-sized treat that's perfect for gingerbread

lovers.

### **Coconut Macaroon Truffles**

For a tropical twist, try coconut macaroon truffles coated in chocolate. These sweet treats offer a chewy texture and a burst of coconut flavor.

### **Raspberry Swirl Cheesecake Truffles**

Introduce a burst of fruity flavor with raspberry swirl cheesecake truffles, adding a refreshing and elegant touch to your dessert lineup.



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