



Easy White Chocolate Truffles Recipe

A Sweet Start

Let's make some magic. We are turning simple things into sweet treasures. It is like a little kitchen miracle. I love that.

You only need one pan for this. That means less washing up. I am always for that. The sweetened condensed milk makes everything so soft and rich. It is a wonderful thing.

A Little Story for You

I first made these for my grandson's school fair. He was so proud. He told everyone his grandma made "golf balls of candy." I still laugh at

that.

They were the first treat to sell out. The secret is in the toasting. Toasting the pecans makes their flavor warm and cozy. It just fills the whole kitchen.

Why The Little Things Matter

Stirring constantly seems like a small job. But it is the most important one. It keeps the chocolate from getting grainy. It makes the mixture smooth as silk.

This is why we do it. A little patience makes a big difference. This is true in baking and in life. Good things take care and time.

Getting Your Hands Dirty

Now for the fun part. You get to use your hands. Roll the cooled chocolate into little balls. It might feel a bit sticky. That is okay.

Then roll them in the pecan mix. Pack the nuts on a little. This makes sure every bite is perfect. What is your favorite part of this recipe? Is it the mixing or the rolling?

A Cozy Flavor Secret

The cinnamon and nutmeg are my special touch. They are not just for pumpkin pie. They add a whisper of warmth to the sweet white chocolate. Doesn't that smell amazing?

*Fun fact: Nutmeg comes from the seed of a tropical evergreen tree. It is a little piece of sunshine in your spice jar.

Serving With a Smile

These truffles get hard in the fridge. So take them out about an hour before you eat them. Let them come back to room temperature. They will be soft and melt in your mouth.

I like to put them on a pretty plate. It makes them feel extra special. Do you have a favorite plate for serving treats? I would love to hear about it.

Your Turn to Share

Making food is about sharing joy. It is a way to show people you care. That is the real recipe. The one you cannot write down.

Did you try these truffles? What did your family think? Come back and tell me all about it. Your stories are my favorite thing to read.



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Ingredients:

Ingredient	Amount	Notes
Sweetened condensed milk	14 ounces	
White chocolate chips	3 cups	
Butter	1 teaspoon	
Toasted pecans	1/2 cup	chopped
Cinnamon	1/4 teaspoon	
Nutmeg	1/4 teaspoon	
Cooking Spray		as needed

My Easy White Chocolate Truffles

Oh, these little truffles bring back such sweet memories. My grandson, Finn, calls them “snowball sweets.” He loves to help me roll them. The kitchen gets wonderfully messy. It is a happy kind of mess, I think. These treats are so simple to make. You only need a few ingredients. They feel fancy, but they are really just sweet, melted goodness. Your friends will be so impressed. Let’s make some magic together, shall we?

See also [Soft Chewy White Chocolate Chip Cookie Delights](#)

Step 1: Grab a heavy saucepan. Put in the sweetened condensed milk, white chocolate chips, and that teaspoon of butter. Turn the heat to low. You must stir it constantly. This part takes a little patience, about 10 minutes. It will become thick and shiny. Doesn’t that smell amazing? (A hard-learned tip: Do not rush this step. High heat will make the chocolate grainy. Low and slow wins the race!).

Step 2: Get a glass baking dish or a pie plate. Give it a quick spray with

cooking spray. Now, pour your warm, glossy chocolate mixture into the dish. Spread it out evenly. Then, the hardest part begins. You have to let it cool all the way to room temperature. I know, the waiting is tough! I sometimes set it by an open window.

Step 3: While you wait, let's make the coating. Take your chopped toasted pecans. Put them in a small bowl. Add the cinnamon and nutmeg. Give it a good mix with a spoon. The smell of nuts and spice is so cozy. It reminds me of autumn evenings. **Do you like cinnamon in your sweets? Share below!**

Step 4: Now for the fun part! Wash your hands well. Dig into the cooled chocolate. Grab a small lump, about the size of a big marble. Roll it gently between your palms to form a ball. Then, immediately roll it in the pecan spice mix. You might have to press a little to make it stick. I still laugh at Finn's first try. He had more coating on his face than on the truffle!

Step 5: You can keep these truffles in the fridge. But a word of warning, they get quite firm when cold. So, take them out about 30 minutes before you want to serve them. Let them get cozy on the counter. This makes them soft and creamy inside again. Perfect with a cup of tea.

Cook Time: 10 mins

Total Time: 30 mins

Yield: 24 truffles

Category: Dessert, Snack

Three Tasty Twists to Try

Once you master the basic recipe, you can play around. I love adding little surprises. It makes baking an adventure. Here are a few of my

favorite ideas. They are all so simple, but they change the treat completely. Which one would you try first? Comment below!

Cranberry Orange Joy: Add a tablespoon of orange zest to the melted chocolate. Roll the finished truffles in dried cranberries instead of pecans.

See also [Classic Old Fashioned Bread Pudding Recipe](#)

Coconut Dream: Mix a handful of shredded coconut into the chocolate mixture. Then roll the balls in even more coconut. It's like a tropical vacation!

Peppermint Sparkle: Swap the cinnamon and nutmeg for a drop of peppermint extract. Roll the truffles in crushed candy canes for a festive, chilly treat.

Serving Your Sweet Creations

Presentation is part of the fun. I have an old ceramic platter just for these. Place the truffles in little paper candy cups. It makes them look so special. You could also pile them high on a pretty cake stand. For a party, I sometimes stick a tiny decorative pick into each one. It makes them easy to grab.

What to drink with them? For the grown-ups, a small glass of a sweet dessert wine is lovely. It pairs beautifully with the white chocolate. For everyone, a tall, cold glass of milk is the classic choice. Or a cup of peppermint tea. Which would you choose tonight?



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Keeping Your Truffles Tasty

These truffles are perfect for making ahead. Store them in a sealed container in the fridge. They will last about two weeks this way. Just remember, the cold makes them very hard. Let them sit out for thirty minutes before serving. This brings back their soft, creamy texture.

You can also freeze them for a later treat. I once forgot a batch in my freezer for a month. They tasted just as wonderful when I found them. Place them in a single layer on a tray to freeze first. Then you can pack them together without sticking.

Batch cooking saves you time for busy days. It means a sweet treat is always ready for guests. This matters because it takes the stress out of hosting. You can enjoy your company instead of the kitchen. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Truffle Troubles

Is your chocolate mixture too soft to roll? Do not worry. This happens if it did not cool enough. Just pop the whole dish back into the fridge. Give it another thirty minutes to firm up.

I remember when my pecan topping would not stick. I was in a hurry and the balls were too cold. The trick is to roll them right after shaping. Use your hands to press the nuts in gently. This makes sure every bite has that lovely crunch.

Another issue is the chocolate seizing or getting grainy. Always melt it over low heat and stir often. Rushing this step can ruin the smooth texture. Getting this right builds your cooking confidence. It also

ensures your truffles taste wonderfully creamy. **Which of these problems have you run into before?**

See also [Chewy Sourdough Gingerbread Cookies Recipe](#)

Your Truffle Questions Answered

Q: Can I make these gluten-free? A: Yes, they are naturally gluten-free. Just check your chocolate chip labels to be sure.

Q: How far ahead can I make them? A: They are a great make-ahead treat. You can prepare them up to two weeks in advance.

Q: What can I use instead of pecans? A: Try crushed pretzels or shredded coconut. Any small, crunchy thing you like will work well.

Q: Can I double the recipe? A: Absolutely. Use a bigger saucepan so you have room to stir. *Fun fact: The word “truffle” comes from their resemblance to a fancy mushroom!*

Q: Is the butter necessary? A: It helps make the mixture extra smooth. But you can leave it out if you need to. **Which tip will you try first?**

A Sweet Note from My Kitchen

I hope you love making these little bites of joy. Cooking is about sharing warmth and creating memories. My kitchen is always full of stories and sweet smells.

I would be so happy to see your creations. It makes my day to see your kitchen adventures. **Have you tried this recipe? Tag us on Pinterest!** You can find me at Elowen’s Cozy Kitchen.



Happy cooking!
—Elowen Thorn.

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Easy White Chocolate Truffles Recipe

Author: Elowen Thorn



Cooking Method: [Stovetop No-Bake](#)



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Difficulty: **Beginner**



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Prep time: **10 minutes**

Cook time: **20 minutes**

Rest time:



Total time: **30 minutes**



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Servings: **24 servings**

Calories:**55 kcal**

Best Season: **Summer**

Description

This easy 7up cake bakes up soft, moist, and full of sweet lemon-lime

flavor. You only need simple ingredients and one pan.

Ingredients

- 14 ounces sweetened condensed milk
- 3 cups white chocolate chips
- 1 teaspoon butter
- 1/2 cup toasted pecans (, chopped)
- 1/4 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- Cooking Spray

Instructions

1. In a heavy saucepan combine the sweetened condensed milk, white chocolate chips and 1 teaspoon of the butter. Melt the mixture over low heat, stirring constantly until thick and glossy, approximately 10 minutes.
2. Coat a glass baking dish or pie plate with cooking spray. Spread the hot chocolate mixture into the bottom and allow to cool to room temperature.
3. Combine the chopped pecans, cinnamon and nutmeg in small bowl, mix.
4. Using your hands, form the cooled chocolate mixture into 1 1/2 inch balls and immediately roll in the pecan mixture. You might have to pack it down a little to make sure it sticks.
5. Truffles can be stored in the refrigerator, but will get pretty hard, so give them time to come up to room temperature before serving.
6. If you've tried this recipe, come back and let us know how you liked it in the comments or star ratings.

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Keywords: White Chocolate, Truffles, Pecans, No-Bake, Dessert