



# Midnight Mocha Truffle Noel

## A Midnight Story

I first made these on a snowy December night. The power had gone out. I had to work by candlelight. My grandson called them “midnight candy.” The name stuck.

It felt like a little secret kitchen adventure. Doesn't that sound fun? Have you ever cooked by candlelight or made up a recipe name?

## Why Simple Treats Matter

You don't need fancy tools for good food. Just a bowl and a spoon. This recipe proves that. It's about the feeling, not the fuss.

Making something with your hands is special. It slows the world down

for a minute. That matters more than a perfect shape. My truffles are always a little lopsided. I still laugh at that.

## Let's Make the Dough

First, let your cream cheese and butter get cozy on the counter. Room temperature is key. Now, put everything in a bowl. Just stir until it's smooth.

The instant coffee smells so rich. Doesn't that smell amazing? Pop the bowl in the freezer. We wait until it's firm like cookie dough.

## The Fun Part: Rolling

Scoop little bits with a spoon. Roll them in your palms. It's like playing with edible clay. No two truffles will be twins, and that's good.

Here's a \*fun fact\*: rolling the balls warms your hands. That warmth helps them get smoother. Then, freeze them solid on a plate.

## A Shiny Chocolate Coat

The chocolate dip is optional. But it's a lovely finish. Melt your chips with a tiny bit of oil. It makes dipping so much easier.

Dip each truffle quickly. Let the extra chocolate drip off. Place it on parchment paper. Now, we wait for the magic shell to form.

## Serving With Love

Keep these in the fridge or freezer. They are best served cold. The chill makes the flavor just right. It's a tiny burst of joy.

Sharing food you made is a kind of love. That's the second "why it matters." Would you share these with friends or keep them for a quiet moment? Tell me your plan.

## Ingredients:

Ingredient	Amount	Notes
Cream cheese or coconut butter	4 oz	Must be at room temperature
Butter or additional coconut butter	2 tablespoons	Must be at room temperature
Powdered sugar or erythritol	3 tablespoons	
Instant coffee	1/2 teaspoon	
Chocolate chips or chopped chocolate	3 oz	Optional, for coating



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Hello, my dear. Come sit at the counter. Let's make a little magic. These truffles taste like a cozy winter night. They remind me of staying up late with my sister. We'd whisper and giggle over secret treats. The coffee smell is so warm and inviting. Doesn't that smell amazing? It's not a complicated recipe at all. We just mix, chill, and roll. You can even skip the chocolate coat. The creamy center is perfect on its own. I still laugh at how quickly these disappear. Let's begin our quiet kitchen adventure.

See also [Festive Glazed Cocktail Meatballs](#)

## Instructions

**Step 1:** First, let your cream cheese and butter get cozy on the counter. They need to be soft. Put them in a bowl with the sugar and coffee. Now stir, stir, stir until it's all smooth. No lumps allowed! This is the fun part. (A hard-learned tip: If your ingredients are cold, mixing is a real arm workout!)

**Step 2:** Pop the bowl in the freezer for a few minutes. We want it firm, not frozen solid. This helps our truffles keep their shape. Think of it like a short winter nap for the dough. While we wait, we can line a tray with parchment paper. What's your favorite kitchen job? Share below!

**Step 3:** Time to make our balls! Use a small spoon or a scoop. Roll bits of the mixture between your palms. Make them as round as you can. Place each one on your prepared tray. If they get too sticky, just wash and dry your hands. Then place the whole tray back in the freezer.

**Step 4:** For a chocolate coat, melt your chips with a tiny bit of oil. Stir it



gently until it's shiny. Dip each frozen truffle into the chocolate. Use a fork to lift it out. Let the extra chocolate drip off. Place it back on the tray to harden. Then try very hard not to eat them all at once!

## Creative Twists

**Roll them in crushed peppermint candy.** It looks like a snowy, festive party.

**Add a tiny pinch of cinnamon to the mix.** It gives a wonderful, spicy warmth.

**Use orange zest instead of coffee.** Then you have a sunny chocolate-orange dream.

Which one would you try first? Comment below!

See also [Easy Holiday Crescent Roll Delights](#)

## Serving & Pairing Ideas

Serve these on a pretty little plate. A doily makes it feel extra special. They are lovely with fresh berries on the side. For a drink, a glass of cold milk is just right. For the grown-ups, a small glass of cream sherry pairs beautifully. The sweet nuttiness is a perfect match. Which would you choose tonight?



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## Keeping Your Truffles Happy

These truffles love the cold. Keep them in the fridge for a week. They last a month in the freezer. I store mine in a little tin. This stops them from picking up other food smells.

You can make a big batch easily. Just double the ingredients in your bowl. I once made a triple batch for a party. It saved me so much time later. Batch cooking lets you enjoy treats anytime.

No reheating is needed. Just take one out and let it sit for a minute. This matters because good storage keeps flavors bright. It makes your effort last. **Have you ever tried storing it this way? Share below!**

## Little Fixes for Big Smiles

Is your mixture too soft to roll? Just freeze it longer. I remember when mine was like soup. Ten more minutes made it perfect. This patience gives you pretty, round truffles.

Is the coffee taste too strong? Use half a teaspoon next time. You can always add more. Is the chocolate coating too thick? Add a tiny bit of oil. This makes it smooth for dipping.

Fixing small problems builds your cooking confidence. It also makes the food taste just right for you. That is the real goal. **Which of these problems have you run into before?**



## Your Quick Questions, Answered

**Q: Is this recipe gluten-free?** A: Yes, it is naturally gluten-free. Just check your labels to be safe.

**Q: Can I make these ahead?** A: Absolutely. They are perfect for making days in advance.

**Q: What can I use instead of cream cheese?** A: Coconut butter works wonderfully. It makes them dairy-free too.

**Q: Can I double the recipe?** A: You sure can. Use a bigger bowl for stirring.

**Q: Is the chocolate coating needed?** A: No, it is optional. They are delicious plain. \*Fun fact: The first truffles were just simple chocolate ganache.\* **Which tip will you try first?**

See also Festive Green Bean Salad with Tarragon and Mustard

## From My Kitchen to Yours

I hope you love making these little bites. Cooking is about sharing joy. It is about creating sweet memories. I would love to hear about your kitchen adventures.

Tell me all about it in the comments below. **Have you tried this recipe?** Your stories are my favorite thing to read. Now, go enjoy your delicious creation.

Happy cooking! —Elowen Thorn.



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# Midnight Mocha Truffle Noel

Author: Elowen Thorn





Cooking Method: [No-Bake](#)



Cuisine: [American](#)



Courses: [Dessert](#)



Difficulty: **Beginner**



Prep time: **15 minutes**



Cook time: **minutes**



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Chill time: **1 hour**



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Total time: **1 hour 15 minutes**



Servings: **12 truffles**



Calories: **85 kcal**



Best Season: **Summer**

## **Description**

Indulge in rich, coffee-infused truffles with a creamy base, perfect for a

no-bake holiday treat or a sophisticated dessert.

## Ingredients

- ☐ 4 oz cream cheese or coconut butter
- ☐ 2 tablespoons butter or additional coconut butter
- ☐ 3 tablespoons powdered sugar or erythritol
- ☐ 1/2 teaspoon instant coffee
- ☐ 3 oz chocolate chips or chopped chocolate (optional, for coating)

## Instructions

1. Prepare the Base Mixture: Ensure the cream cheese or coconut butter, as well as the butter, are at room temperature before beginning. Place all base ingredients—cream cheese or coconut butter, butter, powdered sugar or erythritol, and instant coffee—into a mixing bowl. Stir until the mixture becomes smooth and fully combined.
2. Chill the Mixture: Transfer the bowl to the freezer for several minutes, or until the mixture becomes firm enough to scoop without losing shape.
3. Form the Truffles: Using a mini cookie scoop or spoon, portion the mixture into small balls. Roll each portion between your palms to achieve a smooth, uniform shape. Place the formed truffles onto a parchment-lined plate or tray.
4. Freeze Until Firm: Return the truffles to the freezer and allow them to chill until completely solid. If preparing the mixture in a single container, allow it to firm and then cut it into bar-shaped pieces instead of rolling.
5. Optional Chocolate Coating: If coating is desired, melt the chocolate chips or chopped chocolate with a small amount of neutral oil to

achieve a smooth consistency. Dip each truffle into the melted chocolate and place it back onto the parchment-lined surface to set.

6. Final Set and Storage: Allow the chocolate coating to fully harden before serving. Store the finished truffles in the refrigerator or freezer and serve chilled.

## Notes

Nutrition calculated per truffle based on using cream cheese, butter, powdered sugar, and without the optional chocolate coating. Calories will be higher if coated in chocolate.

Keywords: Truffles, Coffee, Chocolate, No-Bake, Dessert