



Mocha Hazelnut Christmas Truffle Delights

A Little Christmas Magic

Hello, my dear. Come sit. The kettle is on. Today, we make magic. We make Mocha Hazelnut Christmas Truffles. They are little bites of joy. I always make them for my grandson, Leo. He calls them “snowball surprises.” That makes my heart smile.

These are not hard to make. But they feel very special. They are for sharing. That is why this matters. A gift made by your hands is a gift of love. What is your favorite homemade gift to get?

The Heart of the Truffle

First, we make the ganache. That is the soft center. We melt chocolate and warm cream. Then we add a secret. A tablespoon of espresso powder. It does not make it taste like coffee. It makes the chocolate taste more like chocolate. Isn't that clever?

We also add a pinch of salt. This matters more than you think. Salt makes all the other flavors sing. Then we pour it into a pan. It must rest and become firm. This takes patience. But good things often do.

A Dusty, Nutty Mess

Now for the fun part. We turn squares into snowballs. Your hands will get very messy. I still laugh at that. One year, Leo helped. He had chocolate and cocoa up to his elbows! We laughed so much.

You roll each ball in cocoa powder. Then you roll it in chopped hazelnuts. *Fun fact: hazelnuts are also called filberts.* The nuts give a lovely crunch. Does your family like nuts in treats, or do you prefer them smooth?

Why We Make Them

These are more than candy. They are a tradition. I make them every December. The smell of chocolate and nuts fills the house. It smells like Christmas is here. Doesn't that smell amazing?

This is the second "why this matters." Traditions connect us. They are like a warm hug from the past. Making them reminds me of all my past Christmases. Do you have a special food you make every year?

Your Turn to Share

Now you have the recipe. It is a gift from my kitchen to yours. Make them with someone you love. Share them with your neighbors. Wrap a few in a pretty box for a friend.

See also [Festive Biscuits with Cranberry Glaze](#)

Tell me, what flavor would you create? Maybe a peppermint truffle? Or an orange one? I love hearing your ideas. My kitchen is always open for a chat.

Ingredients:

Ingredient	Amount	Notes
Bittersweet chocolate, roughly chopped	2 cups (12 ounces/340 grams)	For the ganache
Heavy cream	½ cup	For the ganache
Light corn syrup	2 tablespoons	For the ganache
Frangelico (hazelnut flavored liqueur)	2 tablespoons	For the ganache
Espresso powder	1 tablespoon	For the ganache
Salt	Pinch	For the ganache
Unsalted butter, softened and cut into 8 pieces	1 ½ tablespoons	For the ganache
Dutch-processed cocoa	As needed for coating	For the coating
Hazelnuts, finely chopped	1 ½ cups	For the coating



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Instructions

Step 1: First, get your pan ready. Lightly spray an 8-inch baking dish. Lay two sheets of parchment paper inside. They should cross like a big plus sign. Let the extra paper hang over the edges. This makes a sling to lift our ganache out later. Push the paper into the corners nicely. I always smooth it with my thumb.

Step 2: Now, let's melt the chocolate. Put the chopped chocolate in a medium bowl. Microwave it at half power. Stir it now and then until it's mostly melted. Warm the cream in a cup for about 30 seconds. Stir the corn syrup, Frangelico, espresso powder, and salt into the warm cream. Pour this over the chocolate. Cover the bowl and wait 3 minutes. Then stir it all together until it's smooth and shiny. Stir in the butter, one little piece at a time. (If your butter is too cold, it won't blend in smoothly.)

Step 3: Pour your beautiful ganache into the lined pan. Let it sit on the counter for 2 hours. Then cover it and put it in the fridge. It needs to chill for at least 2 more hours. You can even do this part two days ahead. I love when a recipe lets me plan ahead. It makes the kitchen feel calm.

See also Yuletide Crisp Chocolate Chip Wafers

Step 4: Time to make our coatings. Sift some cocoa powder into a large cake pan. Do this twice for a really fine dust. Put the chopped hazelnuts in another pan. See how different they look? **Which coating do you think will be more popular? Share below!** Now, lift the ganache from the pan using the paper sling. Cut it into 64 little squares. If it cracks, let it warm up for a few minutes.

Step 5: This is the fun, messy part. Dust your hands with cocoa. Roll each ganache square into a ball. Roll the ball in the cocoa powder first. Shake off the extra. Then, roll it in the chopped hazelnuts. Place each finished truffle in a container. Keep going until all are coated. Pop them back in the fridge for a couple of hours. Let them sit out for a few minutes before serving. Doesn't that smell amazing?

Creative Twists

These truffles are wonderful as written. But sometimes, it's fun to play. Here are three simple twists for your next batch. Try rolling some in powdered sugar for a snowy look. You could use almond extract instead of Frangelico. Or press a single coffee bean on top of each truffle. It looks so pretty and hints at the flavor inside. Which one would you try first? Comment below!

Serving & Pairing Ideas

Place these truffles in little paper cups on a pretty plate. They look so festive. You could also pack them in a small box as a gift. For a drink, a small glass of sherry pairs beautifully with the hazelnut. For the kids, I love warm milk with a tiny drop of vanilla. It's so cozy. Which would you choose tonight?



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Keeping Your Truffle Delights Happy

These truffles love a cool, dark home. Keep them in an airtight container in the fridge. They will stay perfect for a whole week. You can also freeze them for a month. Just layer them between parchment paper in a freezer box.

See also [Festive Mini Egg No-Bake Cheesecake](#)

Let frozen truffles thaw in the fridge overnight. Serve them at room temperature for the best flavor. This makes the chocolate taste rich and smooth. Batch cooking is a wonderful gift to your future self. I always make a double batch. It saves so much time during the busy holidays.

I remember my first batch. I left them out too long. They became a little soft and messy. Now I always chill them well. Storing food properly shows care for your efforts. It means you can enjoy your treats slowly.

Have you ever tried storing truffles this way? Share below!

Little Hiccups and Easy Fixes

First, your ganache might not set. This happens if the cream was not warm enough. Just reheat the mixture gently and chill again. Second, the ganache can crack when you roll it. Let it sit out for five minutes to soften.

Dust your hands with cocoa to prevent sticking. Third, the coating might not stick well. Roll the truffle balls in cocoa first. This gives the nuts something to grab onto. I once rolled them with sticky hands. What a chocolatey mess we had!

Fixing small problems builds your cooking confidence. You learn that mistakes are just lessons. Getting the texture right also makes the flavor shine. A perfectly set truffle melts beautifully in your mouth.

Which of these problems have you run into before?

Your Quick Questions, Answered

Q: Are these gluten-free?

A: Yes, if you use gluten-free espresso powder and corn syrup. Always check your labels.

Q: Can I make them ahead?

A: Absolutely! They are better after a day. The flavors get to know each other.

Q: What if I don't have Frangelico?

A: Use a teaspoon of hazelnut extract. You could also use strong brewed coffee.

Q: Can I make a smaller batch?

A: You can cut the recipe in half. Just use a smaller pan for the ganache.

Q: Any optional tips?

A: A tiny sprinkle of sea salt on top is lovely. *Fun fact: The word "truffle" comes from its resemblance to the precious mushroom!*

Which tip will you try first?

From My Kitchen to Yours

I hope you love making these little delights. They are full of cozy, festive spirit. Sharing them with family is the best part. My kitchen is always open for your stories.

I would love to hear about your baking adventures. Tell me all about it in the comments below. **Have you tried this recipe?** I am so excited for you to begin.

Happy cooking!
—Elowen Thorn.





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