

Salted Caramel Chocolate Truffles (Vegan option!)

Poetry & Pies

prep time: 25-30 minutes

chill time: 1-2 hours

total time: 2 hours, 30 minutes

yields: 36 large or 48 medium truffles



Ingredients

- 42 ounces semi-chocolate, separated*
- 1 can (14 ounces/397g) coconut cream
- ½ cup (about 160g) salted caramel sauce ([homemade](#) or store bought)*
- optional: 1 teaspoon (5g) coconut oil (only use if needed to thin out the coating chocolate)
- [flaked sea salt](#) and a little extra caramel sauce, to decorate

Instructions

1. First, you'll need a double boiler. If you don't own one (I've only ever seen them in the store and never in a person's house), create one by placing 1" to 2" water in a medium to large-ish saucepan and finding a bowl that can sit on top without the bottom touching the water. Bring the water to a boil then turn down to low and place the bowl on top.
2. Combine 30 ounces of the chocolate, coconut cream (watery part and solid part), and ½ cup caramel sauce in your double boiler bowl. Stir constantly, until the chocolate is 75% melted. Remove the bowl from the heat and stir vigorously until smooth. If it doesn't smooth out as it cools, you can place it back on the saucepan for another 30-60 seconds. It's best to remove it too soon than let it cook too long and ruin the chocolate.

3. Refrigerate the chocolate until firm, at least 1 hour. If you're not going to be able to finish the truffles right away, cover with plastic wrap so they don't dry out or absorb the smells from the fridge.
4. Once firm, roll your truffle filling. First, place a piece of [parchment paper](#) or a [silicone baking mat](#) on a [rimmed baking sheet](#) (rimmed is important because these tend to roll around).
5. Using a melon baller, small [cookie scoop](#), or spoon, scoop out about 1 ½ to 2 tablespoons of filling. *If it's too hard to scoop out, let it sit 5 minutes. If it's too soft, place back in the fridge for 30 more minutes, or until firmed up.* Work quickly and form into a ball, rolling it firmly between your palms without squishing it. You want to be sure it sticks together but don't want to melt it or create a pancake. If it starts melting as you roll, just place it on your baking sheet and move on. Once all of the filling is shaped into rough balls, go back to the first one and start re-shaping them a little, fixing any that are wildly not truffle shaped. But don't worry about perfection.
6. Freeze on your tray for at least 30 minutes.
7. When ready to coat and decorate, melt the remaining chocolate in in your clean double boiler, just like in steps 1-2. If the chocolate is too thick, add 1 teaspoon coconut oil to thin it out. It should be somewhere between the consistency of chocolate syrup and hot fudge. Let it cool for a few minutes before using.
8. Once the coating chocolate is warm but not hot, remove the tray from the freezer. Using a fork, dip each truffle in the coating chocolate. Let the excess chocolate drip off before sliding it back onto your lined tray. If needed, use a knife to do this. Also if needed, use the knife to shape the chocolate a bit, if it's a bit thick.
9. Drizzle some more caramel sauce on top of each truffle then sprinkle a pinch of flaked sea salt on each one.
10. Freeze chocolates at least 20 minutes, until firm to the touch.

Enjoy!

Truffles can stand at room temperature for a few hours, but should otherwise be refrigerated in an airtight container. They should last 1-2 weeks, if well-sealed.

**To make these vegan, use vegan chocolate (such as Guittard) and [vegan salted caramel sauce](#).*