

No-Bake Boozy Truffles with White Chocolate and Orange

Looking for the perfect no-bake treat that's equal parts sweet and sassy? These



TIME
5 min

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INGREDIENTS

1/3 cup heavy cream
... cup tequila
... cup orange juice
1 tablespoon lime juice
2 cups white chocolate (chips or chopped)
Zest of one orange
Granulated sugar, for rolling

DIRECTIONS

1. ? 1. Infuse the Cream: In a medium saucepan, combine orange zest and heavy cream.
2. Warm over medium heat for about 5 minutes, stirring often.
3. Don't let it boil-just warm it to infuse the flavor.
4. ? 2. Melt the Chocolate: Remove the pan from heat.
5. Stir in the white chocolate, mixing until melted and smooth.
6. ? 3. Add the Booze and Citrus: Stir in the orange juice, lime juice, and tequila until fully incorporated.
7. Mixture will be silky and fragrant.
8. ? 4. Chill the Mixture: Pour into an airtight container.
9. Chill in the refrigerator for 2-3 hours, or until soft set.
10. ? 5. Roll and Coat: Once set, use a small cookie scoop or spoon to portion out the truffle mixture.
11. Roll into small balls using your hands.
12. Roll each ball in granulated sugar and place on a lined baking sheet.
13. ? 6. Final Chill: Refrigerate for at least 1 more hour to firm up completely.

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Original recipe: <https://chefmaniac.com/no-bake-boozy-truffles-with-white-chocolate-and-orange/>