

4-Ingredient Lemon Truffles - A Zesty No-Bake Treat

4-Ingredient Lemon Truffles: A Bright, Creamy Bite of Citrus Bliss



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INGREDIENTS

1 1/2 cups white chocolate, melted
1/2 cup heavy cream (or coconut cream for dairy-free)
3 tablespoons fresh lemon juice
Powdered sugar or shredded coconut, for rolling

DIRECTIONS

- Step 1: Melt the Chocolate:** Melt white chocolate in a microwave-safe bowl or over a double boiler. Stir until completely smooth.
- Step 2: Mix in Cream:** Heat heavy cream or coconut cream slightly and mix into the melted chocolate. Stir until fully combined and glossy.
- Step 3: Add Lemon:** Stir in 3 tablespoons fresh lemon juice. The mixture will thicken slightly - that's perfect.
- Step 4: Chill:** Cover and refrigerate for 1-2 hours, or until firm enough to scoop and shape.
- Step 5: Roll:** Scoop small amounts with a spoon or mini cookie scoop. Roll into balls with clean hands.
- Step 6: Coat:** Roll each truffle in powdered sugar, shredded coconut, or your topping of choice.

SWAPS & NOTES

& Variations White Chocolate: Use high-quality baking white chocolate or white chocolate chips.

Cream Options: Coconut cream gives a tropical note and is great for non-dairy diets.

Lemon Juice: Fresh-squeezed is best for that real citrus kick.

Flavor Add-ins: Add 1 tsp lemon zest for even more brightness, or a drop of lemon extract for extra punch.

TIPS FOR SUCCESS

Chill long enough to make rolling easier - the mixture should feel like soft play dough.

Use gloves or cold hands if the truffles melt while shaping.

Store refrigerated in a sealed container to keep them fresh and firm.

