

Key Lime Truffles - A No-Bake Citrus Treat That's Sweet and Zesty

Key Lime Truffles ?? Bright, Creamy, and Bursting with Citrus Flavor



TIME
30 min

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ChefManiac

INGREDIENTS

- 1/4 cup heavy whipping cream
- 1/4 cup sweetened condensed milk
- 4 tablespoons lime zest
- 2 cups white chocolate chips
- 2 tablespoons lime juice
- 1 tablespoon unsalted butter, softened
- 2 cups crushed graham crackers, for rolling

DIRECTIONS

- 1.** Steep the : Citrus Cream: In a medium pot, combine the heavy cream, condensed milk, and lime zest. Bring to a simmer, then remove from heat and let steep for 30 minutes.
- 2.** Melt and : Mix: Return the pot to the stove and gently bring the mixture back to a simmer. Whisk in white chocolate chips, lime juice, and butter until smooth.
- 3.** Chill the : Mixture: Pour into a bowl, cover with plastic wrap, and refrigerate until firm-about 1-2 hours.
- 4.** Shape the : Truffles: Once firm, scoop tablespoon-sized portions and roll into balls.
- 5.** Coat and : Serve: Roll each ball in crushed graham crackers until fully coated. Store chilled or enjoy immediately!

TIPS FOR SUCCESS

Use fresh lime zest and juice for the best flavor.

Key limes work beautifully if you can find them, but regular limes are great too.

Chill well before rolling to make shaping easier and less sticky.

Keep them cold until serving to maintain texture and prevent melting.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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