

Orange Creamsicle Truffles: A Zesty, No-Bake Summer Treat

The Nostalgia of the Orange Creamsicle



TIME
2-3 min

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INGREDIENTS

8 ounces cream cheese, softened
1/2 cup (1 stick) unsalted butter, softened
4 cups powdered sugar, sifted
1 tablespoon fresh orange zest (from about 1-2 oranges)
2 tablespoons fresh orange juice
1 teaspoon vanilla extract
Optional: A few drops of orange food coloring (gel works best)
1 cup white chocolate chips, melted
Extra powdered sugar
Crushed vanilla wafers or graham cracker crumbs
Orange sanding sugar or sprinkles

DIRECTIONS

1. Let's make these delightful no-bake : Orange Creamsicle Truffles!
2. Cream : Base: In a large mixing bowl, beat the softened cream cheese and softened butter with an electric mixer until very smooth and creamy, about 2-3 minutes. Scrape down the sides of the bowl.
3. Add : Flavorings: Beat in the orange zest, orange juice, and vanilla extract until well combined. If using orange food coloring, add a few drops now and mix until your desired color is reached.
4. Add : Powdered Sugar: Gradually add the sifted powdered sugar, 1 cup at a time, beating on low speed until fully incorporated and the mixture is thick and smooth. The mixture should be firm enough to roll.
5. Chill : Mixture: Cover the bowl tightly with plastic wrap and refrigerate for at least 1-2 hours, or until the mixture is firm enough to roll into balls. This chilling step is crucial!
6. Form : Truffles: Line a baking sheet with parchment paper. Scoop out small portions of the chilled truffle mixture (about 1 tablespoon each) and roll them into smooth balls. Place the rolled truffles on the prepared baking sheet.
7. Chill : Again: Place the baking sheet with the rolled truffles back in the refrigerator (or freezer for 15-20 minutes) while you prepare your coating. They should be very firm before coating.
8. Coat : Truffles (Choose Your Method): White Chocolate Coating: Melt white chocolate chips in a microwave-safe bowl in 30-second intervals, stirring until smooth. Dip each chilled truffle into the melted

white chocolate, using a fork or dipping tools to coat completely. Tap off excess chocolate and place back on the parchment-lined baking sheet.

9. Powdered : Sugar Coating: Roll truffles directly in extra powdered sugar until evenly coated.
10. Crumb : Coating: Roll truffles in crushed vanilla wafers or graham cracker crumbs.
11. Garnish (Optional): If coating in white chocolate, you can sprinkle with orange sanding sugar or a little extra orange zest while the chocolate is still wet.
12. Final : Chill: Return the coated truffles to the refrigerator for at least 30 minutes, or until the coating is set and the truffles are firm.

SWAPS & NOTES

Cream Cheese & Butter: Ensure both are very well softened to room temperature for a smooth, lump-free truffle base.

Full-fat cream cheese is recommended for the best texture.

Powdered Sugar: Sifting the powdered sugar is crucial to avoid lumps in your truffle mixture.

Orange Zest & Juice: Use fresh oranges for the brightest, most authentic flavor.

TIPS FOR SUCCESS

Softened Ingredients: Ensure cream cheese and butter are truly room temperature to avoid lumps in your truffle base.

Sift Powdered Sugar: This step is essential for a silky-smooth truffle mixture.

Chill Thoroughly: Chilling the truffle mixture before rolling and before coating is absolutely critical for easy handling and

preventing a sticky mess.

Work Quickly When Rolling/Coating: The warmth from your hands can soften the truffles.

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