

Decadent Samoa Truffles: A No-Bake Treat

The Allure of Samoa-Inspired Desserts



OVEN
325°F

TIME
5-10 min

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INGREDIENTS

to create these decadent No-Bake Samoa Truffles:

For the Caramel Drizzle: 1/2 cup caramel sauce
(store-bought or homemade):

DIRECTIONS

1. Steps for the : Recipe
2. Let's make these incredibly easy and decadent : Samoa Truffles!
3. Prepare : Toasted Coconut:
4. Preheat oven to 325°F (160°C). Spread 3/4 cup of shredded sweetened coconut evenly on a baking sheet. Bake for 5-10 minutes, stirring every few minutes, until golden brown and fragrant. Watch carefully to prevent burning. Let cool completely.
5. Prepare : Truffle Base:
6. In a large mixing bowl, beat the softened cream cheese with an electric mixer until very smooth and creamy. Add the sifted powdered sugar and vanilla extract, beating until fully combined and fluffy. Scrape down the sides of the bowl.
7. Add : Cookie Crumbs & Coconut:
8. Gently fold in the finely crushed shortbread/vanilla wafers and 1/2 cup of the
9. toasted coconut until fully incorporated and the mixture is thick and cohesive.
10. Chill : Mixture:
11. 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!
12. Form : Truffles:
13. 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 1-inch balls between your palms. Place the rolled truffles on the prepared baking sheet.
14. Chill : Again (Crucial for Coating):

15. Place the baking sheet with the rolled truffles in the freezer for 15-20 minutes, or in the refrigerator for at least 30-60 minutes, until they are very firm. This prevents them from melting when dipped in warm chocolate.
16. Melt : Chocolate:
17. While the truffles are chilling, melt the semi-sweet chocolate chips (and optional coconut oil/shortening). Place in a microwave-safe bowl. Microwave in 30-second intervals, stirring well after each interval, until the chocolate is smooth and completely melted. Alternatively, melt over a double boiler.
18. Coat : Truffles:
19. Remove the firm truffles from the freezer/refrigerator. Using a fork or a candy dipping tool, dip each truffle into the melted chocolate, turning to coat completely. Tap off excess chocolate and place back on the parchment-lined baking sheet.
20. Drizzle : Caramel & Garnish:
21. Immediately after coating each truffle (while the chocolate is still wet), drizzle with caramel sauce. Then, sprinkle with the remaining 1/4 cup of toasted coconut.
22. Final : Chill:
23. Return the coated truffles to the refrigerator for at least 30 minutes, or until the chocolate coating is completely set and firm.

SWAPS & NOTES

Cream Cheese: Ensure your cream cheese is completely softened to room temperature for a smooth, lump-free truffle base.

Full-fat cream cheese provides the best richness and stability.

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

Cookies: Shortbread cookies or vanilla wafers provide a neutral base that lets the Samoa flavors shine.

TIPS FOR SUCCESS

Toast Coconut Properly: Don't skip toasting!

Watch it constantly, as it burns quickly.

Ensure it's completely cooled before adding to the mixture.

Chill, Chill, Chill: This is the most important tip!

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

Original recipe: <https://chefmaniac.com/decadent-samoa-truffles-a-no-bake-treat/>