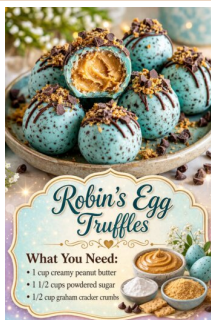


These Robin's Egg Truffles Are My Favorite No-Bake Spring Treat

Robin's Egg Truffles Are the Cutest No-Bake Easter Treat You'll Make



TIME
30 min

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INGREDIENTS

8 ounces cream cheese, softened
2 cups powdered sugar
1 teaspoon vanilla extract
2 cups crushed vanilla sandwich cookies or graham-style cookies
10 to 12 ounces white candy melts or white chocolate coating
Blue candy coloring or pastel candy coloring
1 teaspoon cocoa powder
1 teaspoon vanilla extract or a few drops of water, for speckling

DIRECTIONS

1. **Make the filling:** In a mixing bowl, beat the softened cream cheese until smooth. Add the powdered sugar and vanilla extract, then mix until fully combined. Stir in the crushed cookies until the mixture forms a soft, scoopable dough.
2. **Chill the mixture:** Cover the bowl and chill the truffle mixture for about 30 minutes. This helps it firm up so it is easier to roll into neat balls.
3. **Shape the truffles:** Scoop out small portions and roll them into egg-like shapes or smooth round balls, depending on the look you want. Place them on a parchment-lined tray, then chill again until firm.
4. **Coat in candy melts:** Melt the white candy coating according to package directions. Tint it with a little blue candy coloring until you get that soft robin's egg shade. Dip each chilled truffle into the coating, letting the excess drip off before placing it back on the tray.
5. **Add the speckled finish:** Mix cocoa powder with a tiny splash of vanilla extract or water until you get a thin splatter mixture. Use a small food-safe brush or spoon to flick tiny speckles over the coated truffles. Let the coating fully set before serving.

SWAPS & NOTES

You can adjust the flavor of the center depending on what you like best.

Vanilla cookies keep the truffles light and sweet, but you could also use golden sandwich cookies for a richer flavor.

If you want a slightly more decadent filling, a little melted white chocolate can be mixed into the center as well.

For the outside, candy melts are usually the easiest option because they set up nicely and give you a smooth finish.

TIPS FOR SUCCESS

The easiest way to get neat, smooth truffles is to keep the filling cold.

If the mixture gets too soft while you are rolling, pop it back into the refrigerator for a few minutes before continuing.

Chilled truffles also dip more cleanly into the coating, which helps create a prettier final result.

A few fine splatters look elegant and realistic, while too much can overpower the robin's egg effect.

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Original recipe: <https://chefmaniac.com/these-robins-egg-truffles-are-my-favorite-no-bake-spring-treat/>