

The Perfect No-Bake Lemon Truffles You'll Want to Share (Or Keep for Yourself)

These lemon truffles are foolproof and delicious, and here's why I love them:



LEMON TRUFFLES

You Will Need

1 1/2 cups white chocolate, melted
1/4 cup heavy cream or coconut cream
3 tablespoons fresh lemon juice
....

TIME
15 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

1 cup white chocolate chips
1/4 cup heavy cream
2 tablespoons unsalted butter
Zest of 2 lemons
2 tablespoons fresh lemon juice
1/2 teaspoon vanilla extract
Pinch of salt
Powdered sugar or crushed graham crackers for rolling

DIRECTIONS

1. **Melt the Chocolate:** In a heatproof bowl, I combine the white chocolate chips, heavy cream, and butter. I microwave in 30-second intervals, stirring in between, until smooth and fully melted.
2. **Add the Flavor:** Once the chocolate mixture is smooth, I stir in the lemon zest, lemon juice, vanilla extract, and a pinch of salt. The citrus aroma is amazing at this point!
3. **Chill the Mixture:** I cover the bowl and refrigerate for about an hour until the mixture is firm enough to scoop and roll.
4. **Shape the Truffles:** Using a small cookie scoop or spoon, I scoop out portions and roll them into smooth balls between my hands.
5. **Coat and Finish:** I roll each truffle in powdered sugar, crushed graham crackers, or coconut flakes for texture and presentation. For extra elegance, I sometimes drizzle them with melted white chocolate.
6. **Serve and Store:** I store the truffles in an airtight container in the fridge until ready to serve. They're best enjoyed chilled but can be left out at room temperature for a bit when serving.

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

Original recipe: <https://chefmaniac.com/the-perfect-no-bake-lemon-truffles-youll-want-to-share-or-keep-for-yourself/>