



Moroccan Coconut Truffles

Ready to try a coconut dessert with a Moroccan flair? Check out this recipe for coconut truffles - a great bite-size dessert to serve after a big dinner, or as a chilled counterpart for your breakfast coffee. Enjoy!

Ingredients

2 1/2 cups of dried coconut flakes (natural, no sugar added)
14 oz can of sweetened condensed milk
Roasted almonds (walnuts or hazelnuts may also be used)

Preparation Process

In a large bowl, stir the condensed milk and dried coconut flakes together and let the mixture sit for 15 minutes, ensuring that the mixture is thick enough to shape into a dough

Shape the mixture into balls, then insert an almond into the center, then roll in the coconut flakes.

Refrigerate for at least 4 hours and serve.

If you want to watch the video again. Click [here](#).