

SNOWFLAKE TRUFFLES

INGREDIENTS:

1, 8 ounce package cream cheese
¼ cup confectioner's sugar
1 teaspoon LorAnn Coconut Bakery Emulsion
2 cups sweetened flaked coconut
1-1 pound package Vanilla flavored Candy Wafers
sanding sugar for garnish (optional)



DIRECTIONS:

1. In small bowl, beat cream cheese, confectioner's sugar and coconut emulsion with an electric mixer until creamy. Add flaked coconut and beat until well combined. Cover and chill 1 hour.
2. Roll chilled mixture into 1 inch balls and place on a baking sheet lined with heavy weight dipping paper or waxed paper. Freeze at least 2 hours or overnight.
3. Melt candy wafers according to package directions. Using a dipping fork, dip truffles in candy coating to cover. Place on prepared baking sheet and immediately sprinkle with sanding sugar, if using. Refrigerate until ready to serve.

Makes about 24 truffles.