



Coconut-Irish Cream Truffles

 Gluten Free

READY IN



110 min.

SERVINGS



1

CALORIES



4695 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 2 tablespoons butter softened
- ☐ 20 oz cacao bittersweet chocolate morsels 60%
- ☐ 0.3 cup irish cream liqueur
- ☐ 1 cup coconut or shredded unsweetened
- ☐ 0.5 cup whipping cream

Equipment

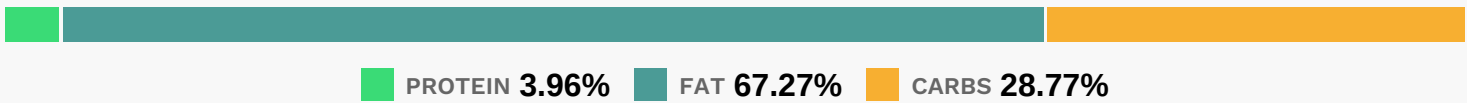
- ☐ bowl
- ☐ frying pan

- ☐ sauce pan
- ☐ baking pan

Directions

- ☐ Bring whipping cream to a boil in a 1-qt. saucepan over high heat.
- ☐ Place bittersweet chocolate morsels in a heat-proof bowl.
- ☐ Pour cream over chocolate, and gently stir until melted and smooth. (If chocolate does not melt completely, place bowl over a pan of simmering water, and stir until melted and smooth.) Stir in softened butter and Irish cream liqueur.
- ☐ Spread mixture in a lightly greased 11- x 7-inch baking dish. Chill 1 hour.
- ☐ Remove from refrigerator, and let stand 20 minutes. Shape mixture into 1-inch balls (about 2 tsp. per ball).
- ☐ Roll in shredded coconut. Store in refrigerator up to 2 weeks.
- ☐ PACKAGE THEM IN: Hip 2B Square Boxes (85 cents; thinkgarnish.com)

Nutrition Facts



Properties

Glycemic Index:50, Glycemic Load:0.01, Inflammation Score:-10, Nutrition Score:54.496521732082%

Nutrients (% of daily need)

Calories: 4694.96kcal (234.75%), Fat: 350.56g (539.33%), Saturated Fat: 224.61g (1403.8%), Carbohydrates: 337.36g (112.45%), Net Carbohydrates: 276.84g (100.67%), Sugar: 230.27g (255.85%), Cholesterol: 228.71mg (76.24%), Sodium: 303.33mg (13.19%), Alcohol: 7.97g (100%), Alcohol %: 1.17% (100%), Caffeine: 487.61mg (162.54%), Protein: 46.49g (92.97%), Manganese: 10.07mg (503.33%), Copper: 7.83mg (391.47%), Magnesium: 1090.49mg (272.62%), Fiber: 60.52g (242.07%), Iron: 39.05mg (216.92%), Phosphorus: 1741.5mg (174.15%), Zinc: 17.21mg (114.7%), Potassium: 3839.6mg (109.7%), Selenium: 68.68µg (98.12%), Vitamin A: 2732.52IU (54.65%), Calcium: 460.97mg (46.1%), Vitamin K: 46.87µg (44.64%), Vitamin E: 5.5mg (36.66%), Vitamin B2: 0.6mg (35.53%), Vitamin B5: 2.78mg (27.79%), Vitamin B3: 5.4mg (27%), Vitamin B6: 0.51mg (25.71%), Vitamin B12: 1.26µg (20.98%), Vitamin B1: 0.26mg (17.5%), Vitamin D: 1.9µg (12.69%), Folate: 13.97µg (3.49%), Vitamin C: 2.11mg (2.56%)