



Piña Colada Truffles

Serving Size: Makes about 3 dozen truffles

INGREDIENTS

9 oz. white chocolate, finely chopped
½ cup heavy cream
⅛ tsp LorAnn Oils Pineapple Super-Strength Flavor
⅛ tsp salt
4 Tbsp unsalted butter, softened
1 cup sweetened shredded coconut, for rolling
Powdered sugar, for dusting



INSTRUCTIONS

1. Place chopped white chocolate in a bowl and set aside.
2. In a small saucepan, heat heavy cream over medium heat and bring to a boil.
3. Pour heavy cream over white chocolate. Allow chocolate to soften for about 1 minute. Add LorAnn Oils Pineapple Flavor and salt. Whisk until chocolate is melted.
4. Whisk in softened butter until ganache is completely smooth.
5. Transfer ganache to a bowl. Cover with plastic wrap, pressing directly onto ganache mixture. Refrigerate until ganache is firm, about 2 hours.
6. Scoop mixture into 1-inch portions and place on a tray lined with parchment paper. Dust hands with powdered sugar and use palms to roll each truffle into a ball. Roll truffles in shredded coconut to coat. Store in an airtight container in the refrigerator until ready to serve.