



Condensed Milk Truffles



These 2-ingredient condensed milk truffles are rich and fudgy and 100% dairy-free. Using just vegan condensed milk and cocoa powder, you can make a decadent chocolate dessert (like vegan fudge!) with just minutes of hands-on prep!

	Course	Dessert
Cuisine	American	
Prep Time	10 minutes	
Cook Time	0 minutes	
Total Time	10 minutes	
Servings	20	
Author	Michaela Vais	

Ingredients

- 180 g (3/4 cup) vegan condensed milk
- 60 g (2/3 cup) cocoa powder (I used Dutch-processed) + more for coating

Instructions

1. Watch the video in the blog post for visual instructions.

Line a small rectangular mold (mine measures 4.5x6.5 inches resp. 11.5x16.5 cm) with wax paper with an overhang on all sides (for easier removal).

2. Pour the condensed milk into a medium bowl. I used homemade **vegan condensed milk**.

If it's too thick (i.e. if you stored it in the fridge), simply microwave it for a couple of seconds or warm it up in a double boiler until it's runny.

3. Sift in the cocoa powder in portions, stirring occasionally.
4. Once the mixture starts getting very thick, I recommend adding a bit of oil to your hands and kneading the dough until it's smooth.

The dough should be soft, smooth, and manageable, but not sticky. If it's too wet, simply add more cocoa powder. If it's too dry, add more condensed milk.

5. Transfer the dough to the prepared mold and spread it evenly with your fingers. Chill it for 1 hour in the refrigerator.
6. Once chilled, remove the dough from the mold and place it on a cutting board. Sift some cocoa powder over it, then cut it into squares using a sharp knife.
7. Either enjoy immediately or round off the edges of each square with your fingers (this step is optional).

Notes

- I prefer a **softer texture** of the truffles (more fudgy and chewy). If you want them to be firmer, just add more cocoa powder.
- **To make fudge balls**, simply shape the dough with your hands into balls, then roll them in cocoa powder and chill.
- Keep the truffles in an airtight container in the fridge **for about a week**.
- Total time doesn't include chill time.

Nutrition Facts	
Condensed Milk Truffles	
Serving Size	1 truffle
Amount per Serving	
Calories	32
	% Daily Value*
Fat 1g	2%
Carbohydrates 6g	2%
Fiber 1g	4%
Sugar 1g	1%
Protein 1g	2%

* Percent Daily Values are based on a 2000 calorie diet.

Recipe inspired by Cooking Tree.