

Classic Vegan Chocolate Ganache Truffles

Ingredients

- 8 ounces vegan chocolate
- ½ cup soymilk (or any other plant milk)
- ¼ cup coconut oil
- Pinch of salt
- 1 tbsp. rum (optional, but highly recommended)
- Cocoa powder, for dusting

Steps

1. Finely chop or grate the chocolate the chocolate and place in a large, heat-safe bowl. Mix the soymilk, coconut oil, and salt in a small saucepan, and heat, stirring it often, until the coconut oil has melted and it is just about to boil. Remove from the heat before it boils, although you should have some steam. Pour it over the chocolate, add the rum, and let it sit for about 5 minutes.
2. After waiting for the chocolate to melt, use a silicone spatula to stir the mixture well until the coconut oil, plant milk, and chocolate are all combined and silky. Give it a few minutes and you'll get there. Place it in the fridge to harden, at least 2 hours, but ideally longer.
3. Once the chocolate is set, get ready to roll your truffles. Prepare a small bowl with cocoa powder and prepare a baking sheet with a silicone mat or wax paper, and place both to the side. Use a small cookie scoop to scoop out pieces of chocolate, and roll into smooth balls with clean, cold hands (it's normal to have some melt off on your hands here- if they're really soft, you may want to freeze the ganache for a short time). Place the truffle in the cocoa powder, and toss to coat.
4. Repeat until all of the chocolate ganache is used up. Place the baking sheet of truffles in the fridge and allow them to firm up, before transferring them to an airtight container and storing them in the refrigerator.

Serving Ideas:

- *Remove from the fridge for a couple minutes before serving, as they taste best at room temperature.*
- *Drop a truffle in a mug of steamed plant-based milk, and stir for an instant hot chocolate.*
- *Wrap a few in a cute box for a great vegan gift!*

