



# Samoas® Truffles

Ready in 90 minutes  
Makes 1 dozen

## What you need

### Ingredients

14 Samoas® (one box minus one cookie)  
1/2 cup unsweetened shredded coconut  
1/3 cup coconut milk cream (the thick cream on the top of a can of coconut milk)  
3 strips of smoked bacon  
8 ounces semi-sweet or dark chocolate

### Equipment

Medium skillet  
Food processor  
Large mixing bowl  
Cookie scoop  
Parchment paper  
Baking tray  
Cookie sheet (optional)



## Directions

### 1. Toast the coconut:

Heat a medium skillet over medium heat and add the shredded coconut. Toast, stirring frequently, until golden brown — this will take about five minutes. Coconut can burn quickly and easily, so keep an eye on it. Once toasted, pour the coconut in a bowl to cool and return the pan to the heat and add the bacon.

### 2. Cook the bacon:

Cook the bacon until browned and crispy. Place the crisped bacon on a paper towel to drain and let cool. Once the bacon is cool to the touch, crumble into small pieces and set aside.

### 3. Adding the cookies:

While the bacon cooks, add the cookies to the bowl of a food processor and pulse until the cookies are finely chopped. Add the coconut milk and 1/3 cup of the toasted coconut to the bowl and pulse until fully combined.

### 4. Make the truffles:

Using a 1 1/2-inch cookie scoop (or a large melon-baller) portion the truffle filling onto a parchment-lined baking tray. Refrigerate for at least 30 minutes.

### 5. Ready the chocolate:

Once the truffle filling has firmed-up, remove from the refrigerator and prepare the chocolate. Place the chocolate in a heat-proof bowl and microwave on high in one-minute increments until almost fully melted, and then stir until smooth.

### 6. Coat the truffles:

To coat the truffles, take one ball and roll lightly between your palms to smooth any rough edges, then place in the chocolate and quickly roll to coat with a small fork. Using the fork or a toothpick, pick up the truffle and briefly let any excess drip back into the bowl, then place on a piece of parchment. Sprinkle with the reserved toasted coconut and place a couple bacon pieces on the top.

Repeat the chocolate coating and garnishing for all remaining truffles. You will likely have leftover chocolate, so scrape the remaining chocolate onto an open spot of the parchment you are using and top with the remaining coconut and bacon for a bonus treat. Also, add crumbled bits of the extra Samoa cookie.

### 7. Serve:

Chill the finished truffles to set and serve as soon as the chocolate has hardened.