



Citrus Truffles

Refreshing, fast, and easy!

Put 1 cup of salted pecans in a food processor and grind until chopped very fine. It will almost look like graham cracker crumbs. Set aside.

- 1 box of Vanilla Wafers, finely ground in a food processor
- 2 cups powdered sugar
- 1 cup sweetened coconut
- ½ stick butter
- ½ cup orange juice concentrate, thawed
- ½ tsp. Cookie Nip

In a bowl, mix all ingredients with a wooden spoon until incorporated. The mixture will be slightly sticky but roll it into ½" balls. Roll the balls in the crushed pecans and place on a parchment covered pan. Freeze. Once the balls are frozen hard, you can put them in a snap top container and store in the freezer for up to two weeks. Best served at room temperature.

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