

Keto Chocolate Truffles

Indulge in these rich and creamy keto chocolate truffles that are perfect for satisfying your sweet tooth without breaking your diet. Made with high-quality dark chocolate and a hint of vanilla, these truffles are a delicious low-carb treat.


70 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 100g sugar-free dark chocolate (70% cocoa or higher)
- 50ml heavy cream
- 1 tbsp unsweetened cocoa powder
- 1/2 tsp vanilla extract
- Pinch of sea salt
- Optional: Chopped nuts or shredded coconut for coating

Steps

- 1 Start by chopping the dark chocolate into small pieces and place it in a heatproof bowl.
- 2 In a small saucepan, heat the heavy cream over medium heat until it just begins to simmer. Do not let it boil.
- 3 Pour the hot cream over the chopped chocolate and let it sit for 2–3 minutes to melt the chocolate.
- 4 Add the vanilla extract and a pinch of sea salt to the chocolate mixture. Stir until smooth and fully combined.
- 5 Refrigerate the mixture for about 1 hour or until it is firm enough to scoop.
- 6 Once firm, use a small cookie scoop or your hands to form small balls of the chocolate mixture.
- 7 Roll the truffles in cocoa powder, chopped nuts, or shredded coconut if desired.
- 8 Place the truffles on a plate and refrigerate until ready to serve.