

Keto Hazelnut Truffles

“An easy keto hazelnut truffles recipe made from sugar free milk chocolate, heavy cream, and toasted hazelnuts. Perfect for any low carb diet.” Keto Hazelnut Truffles – You must try this recipe.

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× 25 m

× 12 Servings

× 70 cal

Ingredients

- 2 bars Sukrin Milk Chocolate (80 g)
 - 1/3 cup heavy cream
 - 1/4 tsp hazelnut extract

 - 2-3 drops vanilla
 - 1/4 cup toasted hazelnuts, crushed
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Directions

1. Preheat the oven to 350 and spread the hazelnuts onto a small sheet pan. Toast the hazelnuts in the oven for approximately 10 minutes. When fragrant and toasted, remove and cover with a clean tea towel to steam for 5 minutes. Vigorously rub the hazelnuts together in the towel to remove the bitter skins. Let cool.
2. Chop the chocolate bars into chocolate chip sized pieces and put into a microwaveable dish. Add the heavy cream and microwave for 50-70 seconds depending on your microwave. Let the chocolate sit for 3 minutes, then gently whisk until the chocolate is combined with the heavy cream. Add the vanilla and hazelnut flavoring. Refrigerate overnight.
3. With a spoon, scoop 12 even portions from the truffle mixture and set on a plate that can go into the freezer. The milk chocolate ganache will be very sticky. I weighed my portions at 15 g each. Place the truffle portions into the freezer for 10 minutes.
4. Chop or crush the toasted hazelnuts. To crush, simply put into a plastic bag and gently hit with the flat portion of a meat mallet until crushed into small pieces. Remove the truffles from the freezer, roll into balls, then roll into the chopped hazelnuts. Keep refrigerated because these are a softer truffle.
5. Makes 12.

Nutrition Facts

Per Serving: 70 calories; 7 g fat; 3 g carbohydrates; 1 g protein.

Recipe by: **Kiro**, Photo Credit: **Catherine C. (flickr)**

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Please remember, We cannot accept any recipes taken from a book/website/other source. Remember that a reader should be able to take your recipe and cook from it without encountering any problems. End all recipes with a useful tip, e.g. an alternative ingredient you could use, something the dish goes well with, whether you can freeze it, etc.

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