



Venezuelan Papitas de Leche

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These super easy and delicious Venezuelan Papitas de Leche are nothing more than sweet bite-sized milk truffles, made with only 3 ingredients. They're the easiest no-bake treat!!

Course Dessert

Cuisine	Venezuelan
Prep Time	5 minutes
Cook Time	15 minutes
Total Time	20 minutes
Servings	60 truffles
Calories	68kcal
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Ingredients

- 2 cups (220 g) dry whole milk
- 3 1/4 cups (390 g) confectioners' sugar
- 14 oz (397 g - 1 can) sweetened condensed milk
- 55 – 60 cloves (optional but highly recommended)

Instructions

1. Mix dry milk and confectioners' sugar in a medium bowl; mix until well combined.
2. Add sweetened condensed milk and stir with a spatula until smooth and firm. You may need to knead by hand to achieve a smooth texture.
3. Using your hands, roll into balls. **NOTE:** you can make them as big or small as you want. Mine were about 2 teaspoon-sized each. Place them on a parchment-lined baking sheet.
4. Add a clove on top (center) of each *Papita de Leche* (milk truffle), if desired, and enjoy.

Notes

STORE: Store the milk truffles in a sealed container for up to 7 days. You can also store them in the refrigerator for up to 2 weeks. Bring a room temperature before serving.

DRY MILK: dry powdered milk can be found in most grocery stores or online. This is the one I use.

QUICK TIPS:

- If you don't want to use cloves to top off the truffles, you can serve them plain or add other coatings. See my favorites coating ideas below.
- Use a cookie scoop to easily portion out the truffles evenly.
- Dust your hands with confectioner's sugar to make the rolling process easier.
- Be sure to store these Papitas de Leche in a dry, sealed container like Tupperware or a glass jar.
- They're perfect for gatherings, get-togethers, reunions, and even as a gift idea. Wrap these milk truffles in cellophane and pack them in cute boxes or baskets...Voilà! The perfect edible gift.

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Please note that nutritional information is a rough estimate, and it can vary depending on the products used.

Nutrition

Calories: 68kcal | Carbohydrates: 12g | Protein: 2g | Fat: 2g | Saturated Fat: 1g | Sodium: 24mg | Sugar:
12g