

“TASTE OF WINTER” CHOCOLATE TRUFFLES

Makes 25-50 chocolate truffles | Prep 10 min | Chill 1 hr

- 12 oz good quality milk chocolate
- 1/3 cup heavy cream
- ¼ cup cocoa powder, powdered sugar, nuts, or sprinkles (for rolling)



- ❖ *For Candycane Truffles:* add ¾ tsp Peppermint Flavor
- ❖ *For Double Gingerbread Truffles:* add 1 tsp Gingerbread Flavor and ½ tsp Gingerbread Extra Ginger Flavor
- ❖ *For Spiked Egnog Truffles:* add 1 ½ tsp Egg Nog Flavor and 1 tsp Dark Rum Flavor
- ❖ *For Cozy Popcorn Truffles:* add 2 tsp Popcorn Air Popped Flavor

DIRECTIONS

1. With a large knife, cut chocolate into very small, even pieces, or process in a food processor.
2. Line a large, shallow container with parchment paper.
3. In a medium saucepan over medium heat, gently melt the chocolate with heavy cream, constantly scraping the pan and moving the chocolate with a heat safe bowl-scraper. Quickly add desired flavors, mixing.
4. When ¾ of pieces have completely melted, immediately remove from heat, constantly mixing.
5. Transfer to lined container and chill for 1 hour, or until firm.
6. When firm, form into balls with a melon baller, by hand, or cut into cubes/triangles. Roll in cocoa, powdered sugar, nuts, or sprinkles and enjoy!