

Chocolate Truffles

- 10** ounces Bittersweet Chocolate, finely chopped
- 3** tablespoons Butter, unsalted
- ½** cup Heavy Cream
- 1** tablespoon Light Corn Syrup
- 8** ounces Bittersweet or Semisweet chocolate, finely chopped
- ½** cup Nuts, finely chopped
- ½** cup Coconut, lightly toasted
- ½** cup Cocoa Powder

Method

1. Place the chocolate and butter in a medium glass mixing bowl. Microwave for 30 seconds. Remove and stir, then repeat this process. Set aside.

2. Heat the heavy cream and light corn syrup in a small saucepan over medium heat until simmering. Remove from heat, pour over the melted chocolate, and let stand for 2 minutes.

3. Using a rubber spatula, stir gently, starting in the middle of bowl and working in concentric circles until all chocolate is melted and mixture is smooth and creamy. Flavoring, such as vanilla, can be added at this time. (See Notes)

4. Pour the mixture into an 8 X 8 glass baking dish and place in the refrigerator for 1 hour.

5. Remove chocolate from the refrigerator, and using a melon-baller, scoop chocolate into balls and place on a parchment-lined sheet pan. Refrigerate again for at least 30 minutes.

6. Using a double-boiler, melt the additional 8 ounces of chocolate, using low heat.

7. Using the palms of your hands, gently roll refrigerated balls until smooth. Dip in melted chocolate, using



Servings/Yield

30

NUTRITION FACTS

Servings: 30

Amount Per Serving

Calories: 163

Total Fat: 11.58g

Cholesterol: 9mg

Sodium: 6mg

Total Carbs: 12.57g

Dietary Fiber: 2.59g

Sugars: 7.60g

Protein: 1.98g

toothpick or fork. Then roll in chopped nuts, cocoa powder, toasted coconut, or any topping of your choice.

8. Store in an airtight container in the refrigerator. Serve at room temperature.

Notes



A tablespoon of flavoring, such as vanilla, brandy, or amaretto, can be added to the ganache mixture before chilling.

Ganache balls can be rolled in almost anything! Try your favorite chopped nuts, sprinkles, or coconut. Crushed peppermints are festive during the holidays.~Innkeeper Lori