

# Easy Chocolate Truffles



*Truffles are the ultimate indulgent treat – perfect for gifting at the holidays. And they are much easier to make homemade than you may think!*

YIELD 30 TRUFFLES	PREP TIME 15 MIN	TOTAL TIME 60 MIN
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## INGREDIENTS

*For ganache:*

1 $\frac{3}{4}$ cup	Chocolate Chips, dark or semisweet
$\frac{1}{2}$ cup	Heavy Cream
$\frac{1}{2}$ Tbsp	Flavoring (optional: vanilla or orange extract)

*For coating:*

$\frac{1}{2}$ cup	Shredded Coconut, toasted, unsweetened
$\frac{1}{2}$ cup	Pecans, toasted, finely chopped
$\frac{1}{2}$ cup	Cocoa Powder

## CHEF'S NOTES

You can use any chocolate you prefer, but for a richer flavor and added antioxidants, dark chocolate can't be beat!

Try adding a little nut butter into the ganache mixture or roll in other ingredients for more variety. To reduce bitterness, you can cut the cocoa powder with powdered sugar (4:1 ratio) Use a small ice cream scoop to make scooping and rolling easy!

These truffles can be stored in the refrigerator for up to a month.

## DIRECTIONS

1. Gather all necessary equipment and ingredients. Line a baking sheet with parchment paper.
2. Add the chocolate chips to a medium bowl and set aside.
3. In a small pan, bring the heavy cream to a scald, just under boiling. Once the cream is almost boiling, pour the hot cream over the chocolate chips. Allow the chocolate to sit, without being mixed, for 1  $\frac{1}{2}$  - 2 minutes, to let the hot cream melt the chocolate. Mixing will cool the chocolate and not let it completely melt.
4. Whisk together the chocolate and heavy cream. Add any flavorings and combine until the mixture is smooth and free of any lumps. Pour into a shallow container and place in the refrigerator to harden, about 30 minutes.
5. While the ganache is setting in the refrigerator, prepare the coatings. In separate, wide shallow bowls, put each of the toppings you will be using.

6. Using a tablespoon, melon baller or small ice cream scoop, scoop out the ganache onto the parchment-lined baking sheet. If the kitchen is hot or humid, the balls might need to be put back into the refrigerator to reset before continuing on to the next step.

7. Moving quickly, roll each of the balls into the desired toppings. Shake off the excess coating that does not stick and place the truffles on a tray or plate. Once all truffles are coated, store in the refrigerator and remove twenty minutes before eating for best texture.

