

Hey Food Fans!

Looking for a sweet treat that's easy to make and hard to resist? Well, have I got a tasty chocolate treat to try!

### Home Made Chocolate Truffles

The number of truffles this recipe makes will vary based on how big they're made, but I recommend making a half batch, or dividing a full batch up, if you want to experiment with different flavorings.

You'll need:

9 oz dark chocolate chips

½ cup heavy cream

2 tbsp Dutch process chocolate powder

Optional: 1 tsp flavored extract or 1 tsp of spice

If you want to give your truffles a chocolate coating instead of just dusting with chocolate powder, you'll also want:

½ cup more chocolate chips (dark or milk)

2 tbsp shortening

To make the truffles, put the 9 oz of chips in a microwave safe bowl and nuke for 10 seconds.

In a small pot over medium heat, bring the milk, and any desired extra flavoring, to a low simmer.

Pour the hot cream over the chocolate and stir till mixed and the chocolate is fully melted.

Refrigerate for 1 to 2 hours.

After the mixture has cooled, scoop out a small amount and roll into a ball, repeating the process until the entire mixture is balled. This is easiest to do with a 1 oz disher, but can also be done with a spoon.

Place the Dutch chocolate in a bowl and roll the truffles through it to coat evenly.

At this point, the truffles are ready to go, but if you want to go a step farther and coat the truffles in chocolate, bring a double boiler to the barest simmer.

In the double boiler, stir together the ½ cup of additional chocolate chips and the shortening, mixing until smooth.

For best coating, the chocolate dip should be between 84 and 88 degrees.

Using a fork, dip the truffles in the chocolate coating and place on a tray with wax paper or a Silpat.

Chill for an additional half hour.

Store in the fridge for up to a week.

Happy snacking!