

# Chocolate Truffles

Gary Jackson



## INGREDIENTS

16 oz. semi-sweet chocolate chips

1 cup heavy cream

6 oz. good quality dark chocolate melting wafers

1 oz. good quality white chocolate melting wafers

2 tbsp crushed peppermint candies

## NOTES

"This was an experiment for me, my first attempt at making truffles. It's harder, with more steps, than I imagined, but well worth the effort. Actually, the process is a lot of fun and could be enjoyed with family participation." – Gary Jackson

## DIRECTIONS

1. In a medium-sized glass bowl, combine the chocolate chips with the heavy cream. Microwave for 1 minute, then stir. Microwave for an additional minute if needed, until chocolate is completely smooth when stirred.
2. Cover with plastic wrap and refrigerate overnight.
3. When ready to mold, let sit on the counter for about 5 minutes. Prepare a tray, cutting board, or plate by lining it with parchment paper.
4. Use a 1-inch scoop to make the balls. Gently roll them in the palms of your hand until round. Place a toothpick in the top of each ball and freeze for at least 30 minutes and up to overnight.
5. In a coffee cup or deep jar, melt the chocolate wafers in the microwave in 30-second increments, stirring each time, until the wafers are completely melted.
6. Holding the toothpick, dip the truffle into the chocolate, swirling until it is completely covered. Shake the truffle into the cup of the extra chocolate on the truffle and gently scrape the bottom of the truffle on the side of the jar then place back on the parchment paper.
7. Once the chocolate has hardened (about 5 minutes), gently remove all of the toothpicks from the truffles.
8. Add the white chocolate wafers to a small plastic baggie and microwave in 30-second increments until the chocolate has melted. Twist the baggie so all of the chocolate moves to one corner of the bag, then make a very small snip with scissors to that corner. Drizzle the white chocolate on the top of the truffle, covering the hole the toothpick left.
9. Immediately sprinkle the white chocolate with a pinch of the crushed peppermint pieces.