

YIELD: 20 TO 22 TRUFFLES

# Classic Chocolate Truffle Recipe

Classic chocolate truffle recipe using chocolate ganache and dipped in your topping of choice.

**PREP TIME**

10 minutes

**COOK TIME**

5 minutes

**ADDITIONAL TIME**

6 hours

**TOTAL TIME**

6 hours 15 minutes



## Ingredients

- 1 cup of heavy whipping cream
- 18 ounces of chocolate (bittersweet or semi-sweet)
- 1 1/2 tsp vanilla
- Dark Cocoa, coconut flake, or diced nuts for topping

## Instructions

1. Chop the chocolate into small pieces and place in a heat safe bowl.
2. Heat the heavy whipping cream until it is just before the boiling point. Do not let it boil.
3. Add vanilla to the cream and full incorporate it.
4. Pour the hot cream over the chocolate and let it sit for one minute.
5. Begin stirring the chocolate with a wooden spoon until it is completely melted and is silky smooth.
6. Put the chocolate ganache into the refrigerator until it is completely chilled; at least 6 hours. Best to leave overnight.

9. Roll in your hands to form a ball and place on lined cookie sheet.
10. Refrigerate for 30 minutes.
11. Place cocoa powder (or desired topping) on a shallow dish and roll truffle in powder until it is coated.
12. Store in a sealed container in the refrigerator.

### Notes

Optional toppings: coconut, finely diced nuts, powdered sugar, finely crushed up hard candy

### Nutrition Information: YIELD: 22 SERVING SIZE: 1

*Amount Per Serving:* CALORIES: 188 TOTAL FAT: 13g SATURATED FAT: 8g TRANS FAT: 0g  
UNSATURATED FAT: 4g CHOLESTEROL: 18mg SODIUM: 36mg CARBOHYDRATES: 17g  
NET CARBOHYDRATES: 0g FIBER: 1g SUGAR: 14g SUGAR ALCOHOLS: 0g PROTEIN: 3g

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CATEGORY: Recipes

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