

# Chocolate Truffles



Personal Chef Service

These are so easy that your guests will think you spent lots of money buying these from a fine chocolate shop

Makes 30

3/4c heavy cream

12oz semi-sweet chocolate, finely chopped

2T Bourbon, Grand Marnier, Chambord or Dark Rum

1/2c cocoa powder, confectioner's sugar or crushed pecans

In small saucepan, heat cream to boiling. Remove from heat, add chocolate and stir until melted and smooth. Stir in alcohol.

Let cool, covered, and set aside at room temperature for 2 hours.

Line a baking sheet with parchment paper or waxed paper.

Using a small scoop, scoop out balls and roll between your hands to make round. Roll in either cocoa powder, confectioner's sugar or pecans. Refrigerate at least 2 hours on baking sheet and then store, tightly covered, in refrigerator.

Prepare ahead tip:

Refrigerate, covered, up to 2 weeks or freeze, tightly wrapped, for up to 6 months. Defrost overnight in refrigerator and bring to room temperature 45 minutes before serving.

Debbie Spangler ~ Certified Personal Chef

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