

MIRKWOOD DESIGNS presents...

## Luscious Chocolate Truffles



- 8 ounces bittersweet or milk chocolate, or a combination (use high-quality chocolate), chopped fine
- ½ cup heavy cream (you can also use whipping cream, but heavy cream is a better choice)
- ½ teaspoon vanilla extract

### Coatings (optional)

- Confectioner's sugar
- Sweetened coconut, toasted  
(see note in Step 7 below for toasting directions)
- Ground nuts (pecans, walnuts, pistachios, macadamias, etc.)
- Cocoa powder

1. Put the chopped chocolate into a bowl. Set aside.
  2. In a small saucepan over medium heat, bring the cream to a boil. Make sure it does not scald.
  3. Pour the hot cream over the chocolate, add the vanilla extract, and let it sit for a couple of minutes.
  4. Whisk the chocolate mixture until smooth. Refrigerate for about 45 minutes, until fairly firm.
  5. Line a baking sheet with parchment or waxed paper.
  6. Spoon chocolate (about 2 teaspoons for each truffle) onto the prepared baking sheet. Refrigerate 30 for minutes. *Note: I used a small ice cream scoop, which made this much easier.*
  7. Put each coating into a separate small bowl. *Note: To toast the coconut, preheat oven to 350 degrees Fahrenheit. Place coconut in a single layer on a metal baking sheet and bake, stirring frequently, 5-10. The coconut will become fragrant and golden when it is done. Keep an eye on it because it can burn quickly!*
  8. Roll each chocolate lump into a ball and then roll in desired coating, making sure to cover the entire surface well. *Note: I wore latex gloves to roll the truffles, which made this much easier.*
  9. Refrigerate again for half an hour until firm. Store truffles in an airtight container in the refrigerator. Allow them to come to room temperature before serving.
- Yield: About 24 truffles.

### Presentation

Place each truffle in its own paper cup (sort of a mini muffin tin liner). Place truffles in a pretty tin or box, or make your own gift box using the **Trapezoid Box** (which holds two truffles) or the **Bon-Bon Box** (which holds a single truffle). The **Mirkwood Designs Truffle Box** project sheet can be found at <http://MirkwoodDesigns.com/projects>.

**Tip:** If you are presenting your truffles as a gift, include a card with a list of ingredients, and instructions to refrigerate.

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