

TRUFFLES

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Kate's Cookie Dough Truffles

Ingredients

1/2 c. Butter, softened
3/4 c. Packed brown sugar
1 can (14 oz) Condensed milk
1 tsp. Vanilla Extract
2 c. Flour
1/2 tsp. Salt
1 c. miniature chocolate chips
1lb Milk chocolate chips for truffle coating

Directions

Prepare a baking sheet by lining it with aluminum foil. Cream the butter and the sugar together until they are light and fluffy. Add the condensed milk and vanilla and beat until well-mixed, then add the flour and salt and beat on low until combined. Stir in 1/2 cup of the miniature chocolate chips. Reserve the remaining miniature chocolate chips for decorating the truffles. Scoop up small round balls of the dough and place them on the prepared baking sheet. Cover the sheet with plastic wrap, and refrigerate for 1hr, until the truffles are firm enough to dip. When you are ready to dip the truffles, melt the chocolate coating. Place it in a microwave-safe bowl and microwave in one-minute increments until melted, stirring after every minute to prevent overheating. Use a fork to dunk a truffle in the coating, submerging it completely. Bring it up out of the chocolate and drag the bottom across the lip of the bowl to remove excess chocolate coating. Place it back on the baking sheet and while the chocolate is still wet, sprinkle the top with a few of the reserved chocolate chips. Place them in the refrigerator to set the chocolate for about 30 minutes. Store the truffles in an airtight container in the refrigerator.

Truffles

Ingredients:

For the ganache:

Generous 2 c. (18 oz.) Heavy cream

21 oz. Chocolate, finely chopped

To enrobe the truffles:

18 oz. Chocolate, tempered

To enrobe the truffles:

White, Milk chocolate or dark chocolate, tempered

To garnish the truffles:

2 c. Cocoa powder, sifted

2 1/2 c. shredded Coconut, toasted

2 c. Toasted nuts, finely chopped

Directions:

Heat the heavy cream in a 2-qt. saucepan until bubbles begin to form around the edge of the pan. Make sure that you have chopped the chocolate as finely as possible to allow it to melt quickly and easily. Place chocolate in a medium-size mixing bowl. Make a ganache by pouring half of the hot cream over the chocolate and letting it sit for 30 sec. to melt the chocolate. Then slowly whisk until smooth and homogenous. Do not add all of the hot cream to the cold chocolate at once; the shock of the temperature extremes would cause the fat in the chocolate to separate.

If the ganache separates, add a small amount of cold cream and whisk well. Pour ganache onto a plastic wrap-covered baking sheet and spread evenly. Cover and cool overnight. Using a spoon, drop small mounds of ganache onto baking sheet. Let harden at room temp. for 2-4 hours (or refrigerator for 15 min). Roll truffles into even balls. If they have become too soft, place in the refrigerator for 1 to 2 hours until they are firm enough to dip. Drop truffle into bowl of melted chocolate and then retrieve it with a fork, scraping bottom and excess against the side of the bowl then roll into desired topping, set for 5 min, keep in airtight container.

Tips: --For hand-rolling, dip hands in ice water for a few seconds and then dry them before rolling---Follow manufacturer's directions on coconut/nut bags for toasting information----Temper chocolate in microwave with 8-10 sec pulses, continual stirring until smooth and incorporated.

Alison's Elephant Balls

Ingredients:

2 ½ - 3 c. Chunky peanut butter

3 c. Confectioner's sugar

½ c. butter (melted)

3 c. Rice Krispies

Directions:

Mix everything well and roll into balls. Melt 3-4 squares of chocolate bark, coat balls and sprinkle with green and red sprinkles. Place on waxed paper and chill (these freeze well).