Chocolate Truffles

A cocoa-dusted box of something lovely



MAKES

20-24 truffles

TIME

20 min active + 2-3 hr chill

TOOLS

Heatproof bowl; small scoop

BAKER'S NOTE

Use baking bars rather than chips for a smooth ganache. If sticky, chill portions before rolling.

Ingredients

8 oz semisweet baking chocolate, finely chopped
2/3 cup heavy cream
1 tbsp butter, softened
1/2 tsp vanilla
1/4 cup unsweetened cocoa powder

How to Make It

1. Put chocolate in a dry bowl. Heat cream just to a gentle simmer; pour over chocolate and leave 3 minutes.
2. Add butter and vanilla, stirring slowly until smooth. Cover and chill 2-3 hours until firm enough to scoop.
3. Scoop small portions, roll quickly with cool hands, then coat lightly in cocoa. Place in paper candy cups.

Serving & Storage

Refrigerate airtight up to 1 week. Freeze sealed up to 1 month; thaw in the refrigerator before unwrapping.

Adapted from Sally's Baking: Homemade Chocolate Truffles.