

Chocolate Truffles

Ingredients:

½ cup unsalted butter softened

2 ½ cups confectioner's sugar

½ cup cocoa powder

¼ cup heavy of whipping cream

1 ½ teaspoons vanilla

Optional Centres: pecan or walnut halves, whole almonds, cherries, after dinner mints, etc. Choose for favourite or get creative.

Optional Coatings: confectioner's sugar, flaked coconut, chopped nuts, sprinkles, etc. Choose your favourite or get creative.

Instructions:

1. Cream butter in large bowl.
2. Combine 2 ½ confectioner's sugar and the cocoa, add alternatively with cream and vanilla to butter.
3. Blend well.
4. Chill until firm
5. Shape small amount of mixture around desired centre rolling into 1-inch balls.
6. Drop into the desired coating and turn until well covered.
7. Chill until firm

Variation:

Chocolate Rum Truffles: decrease vanilla to 1 teaspoon and add ½ teaspoon rum extract.