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Chocolate Truffles



Instructions

First, melt the chocolate in a heat-proof bowl and set it aside. Then, simmer the heavy cream on the stove. Next, add butter to the melted chocolate and pour the heated cream evenly on top. Allow this mixture to sit for 5 minutes before adding vanilla extract and stirring until the chocolate is completely melted.

Cover the surface of the mixture with plastic wrap to prevent condensation, then refrigerate it for 1-2 hours (up to 3 days) in a flat shallow dish, such as a baking pan, for even setting.

Once set, let the mixture sit on the counter for several minutes to soften into scoop-able consistency. Scoop out teaspoon-sized mounds of truffle mixture using a cookie scoop (or table-spoon-sized for larger truffles) and roll them into balls. If desired, roll each ball into toppings of your choice.

Stores tightly covered at room temperature for 3-4 days or in the refrigerator for up to 2 weeks.

ENJOY!

Ingredients

8oz Ghirardelli Chocolate finely chopped
2/3 cup of heavy cream
1 tablespoon of unsalted butter softened
1/2 teaspoon of pure vanilla extract
(optionally try other flavors)

Consider using unsweetened cocoa powder, sprinkles, crushed nuts, or melted or tempered chocolate for toppings