



Chocolate Covered Chocolates

 Gluten Free

READY IN



120 min.

SERVINGS



16

CALORIES



203 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 16 chocolate
- ☐ 1 cup chocolate chips dark white (, milk, or)

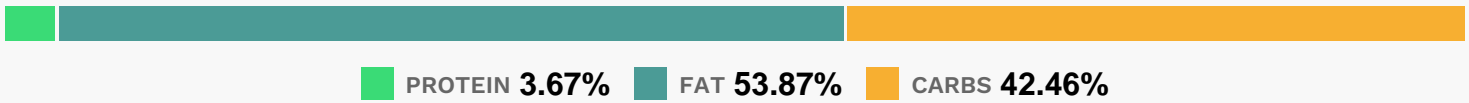
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ double boiler
- ☐ microwave

Directions

- ☐ Remove your truffles from their wrappers and have them at the ready.
- ☐ Lay out a sheet of parchment paper.
- ☐ In a double boiler, melt 1 cup chocolate morsels over low heat. You can also heat the chocolate in the microwave, in 20-second increments, until melted.
- ☐ Remove from heat.
- ☐ Dip a chocolate truffle into the melted chocolate, coating all over.
- ☐ Remove using a fork, tapping against the side of the bowl or pan to let excess chocolate drip off.
- ☐ Transfer to your waiting parchment paper. If desired, add sprinkles.
- ☐ Repeat with remaining truffles; once done, let the chocolate covered chocolates set for about an hour and a half, or until the coating has hardened.

Nutrition Facts



Properties

Glycemic Index:2.66, Glycemic Load:6.55, Inflammation Score:-1, Nutrition Score:3.2934782309053%

Nutrients (% of daily need)

Calories: 202.71kcal (10.14%), Fat: 13.11g (20.17%), Saturated Fat: 8.88g (55.53%), Carbohydrates: 23.25g (7.75%), Net Carbohydrates: 21.28g (7.74%), Sugar: 18.25g (20.28%), Cholesterol: 0.11mg (0.04%), Sodium: 16.52mg (0.72%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 18.48mg (6.16%), Protein: 2.01g (4.02%), Copper: 0.18mg (9.07%), Magnesium: 35.69mg (8.92%), Fiber: 1.97g (7.87%), Manganese: 0.15mg (7.7%), Phosphorus: 55.33mg (5.53%), Zinc: 0.82mg (5.45%), Vitamin B2: 0.09mg (5.13%), Iron: 0.92mg (5.1%), Potassium: 152.41mg (4.35%), Calcium: 40.81mg (4.08%), Vitamin K: 2.63µg (2.5%), Selenium: 1.37µg (1.96%), Vitamin E: 0.25mg (1.66%), Vitamin B3: 0.3mg (1.52%), Vitamin B6: 0.03mg (1.33%), Vitamin B1: 0.02mg (1.12%), Vitamin B5: 0.1mg (1.04%)