



Chocolate-Espresso Pound Cake Truffles

READY IN



45 min.

SERVINGS



36

CALORIES



41 kcal

Ingredients

- ☐ 3 oz bittersweet chocolate
- ☐ 36 servings dutch-processed cocoa powder
- ☐ 3 tablespoons cup heavy whipping cream
- ☐ 1 medium asian – teriyaki rice instant (such as Starbuck's VIA)
- ☐ 0.5 round cake
- ☐ 0.3 cup vanilla frosting

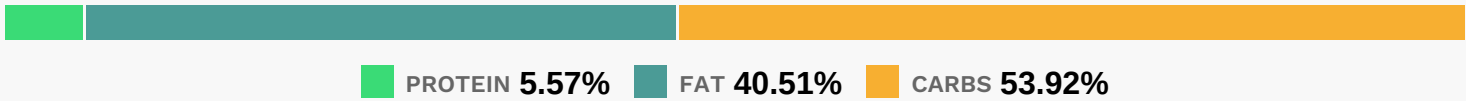
Equipment

- ☐ bowl
- ☐ microwave

Directions

- ☐
- Crumble half of Million Dollar Pound Cake into a large bowl. Microwave chocolate baking bar and cream in a medium-size microwave-safe bowl at HIGH 1 to 1 1/2 minutes or until melted and smooth, stirring at 30-second intervals. Stir in instant coffee. Stir Vanilla Buttercream Frosting and chocolate mixture into cake until mixture holds its shape. Shape into 1-inch balls.
- ☐
- Roll each truffle in cocoa 2 times.

Nutrition Facts



Properties

Glycemic Index:1.19, Glycemic Load:0.61, Inflammation Score:-1, Nutrition Score:1.1400000022967%

Flavonoids

Catechin: 0.65mg, Catechin: 0.65mg, Catechin: 0.65mg, Catechin: 0.65mg Epicatechin: 1.96mg, Epicatechin: 1.96mg, Epicatechin: 1.96mg, Epicatechin: 1.96mg Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg

Nutrients (% of daily need)

Calories: 41.09kcal (2.05%), Fat: 1.95g (2.99%), Saturated Fat: 0.98g (6.15%), Carbohydrates: 5.83g (1.94%), Net Carbohydrates: 5.25g (1.91%), Sugar: 3.77g (4.19%), Cholesterol: 5.8mg (1.93%), Sodium: 30.72mg (1.34%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.33mg (1.44%), Protein: 0.6g (1.2%), Manganese: 0.08mg (3.92%), Copper: 0.07mg (3.51%), Magnesium: 9.71mg (2.43%), Fiber: 0.58g (2.32%), Iron: 0.41mg (2.26%), Phosphorus: 20.29mg (2.03%), Vitamin B2: 0.02mg (1.38%), Selenium: 0.76µg (1.09%), Zinc: 0.16mg (1.04%)