



Chocolate Marble Truffles

READY IN



45 min.

SERVINGS



48

CALORIES



149 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 4 tablespoons almond liqueur divided
- ☐ 6 tablespoons butter divided
- ☐ 12 ounce chocolate bars white
- ☐ 12 ounce semisweet chocolate bars
- ☐ 16 ounce cream-filled chocolate sandwich cookies crumbs
- ☐ 0.5 cup whipping cream divided

Equipment

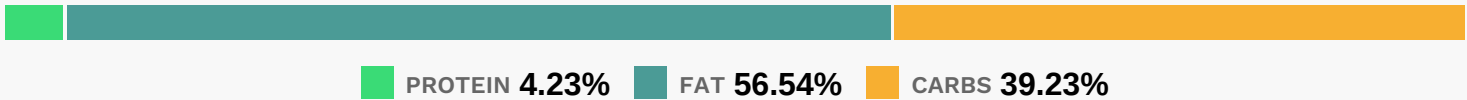
- ☐ bowl

- ☐ frying pan
- ☐ knife
- ☐ whisk
- ☐ hand mixer
- ☐ microwave

Directions

- ☐ Microwave semisweet chocolate pieces and 1/4 cup whipping cream in a 2-quart microwave-safe bowl at MEDIUM (50%) power 3 1/2 minutes.
- ☐ Whisk until chocolate melts and mixture is smooth. Repeat the same procedure with white chocolate bars and 1/4 cup whipping cream. (If chocolate doesn't melt completely, microwave and whisk at 15-second intervals until melted.)
- ☐ Whisk 3 tablespoons butter and 2 tablespoons almond liqueur into each mixture, let stand 20 minutes.
- ☐ Beat each batch with an electric mixer 4 minutes or until mixture forms soft peaks (Do not overbeat mixture.) Spoon both mixtures into a 13 x 9-inch pan; swirl with a knife. Cover and chill at least 4 hours.
- ☐ Shape mixture into 1-inch balls; roll in cream-filled chocolate sandwich cookie crumbs. Cover and chill up to 1 week, or freeze up to 1 month.
- ☐ Note: We used Ghirardelli semi-sweet chocolate bars and Ghirardelli white chocolate bars; 2 cups (12 ounces) Hershey's semisweet chocolate morsels may be substituted for semisweet chocolate bars.

Nutrition Facts



Properties

Glycemic Index:2.71, Glycemic Load:2.94, Inflammation Score:-1, Nutrition Score:3.0104347699038%

Flavonoids

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg,

Isorhamnetin: 0.02mg

Nutrients (% of daily need)

Calories: 148.89kcal (7.44%), Fat: 9.53g (14.65%), Saturated Fat: 4.97g (31.07%), Carbohydrates: 14.87g (4.96%), Net Carbohydrates: 13.91g (5.06%), Sugar: 10.74g (11.93%), Cholesterol: 8.48mg (2.83%), Sodium: 55.68mg (2.42%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 6.57mg (2.19%), Protein: 1.6g (3.21%), Iron: 1.64mg (9.12%), Manganese: 0.18mg (8.88%), Copper: 0.13mg (6.66%), Magnesium: 20.22mg (5.06%), Phosphorus: 45.56mg (4.56%), Vitamin E: 0.62mg (4.13%), Fiber: 0.96g (3.84%), Vitamin K: 3.95µg (3.76%), Vitamin B2: 0.06mg (3.57%), Potassium: 91.45mg (2.61%), Calcium: 24.78mg (2.48%), Zinc: 0.34mg (2.29%), Selenium: 1.53µg (2.19%), Vitamin B3: 0.39mg (1.95%), Vitamin B1: 0.03mg (1.84%), Vitamin A: 86.04IU (1.72%), Folate: 6.78µg (1.69%), Vitamin B5: 0.1mg (1.05%)