



Chocolate-Praline Truffles

 Gluten Free

READY IN



45 min.

SERVINGS



24

CALORIES



108 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 2 tablespoons almond liqueur
- ☐ 3 tablespoons butter
- ☐ 1 recipe praline pecans
- ☐ 12 ounce semisweet chocolate bars
- ☐ 0.3 cup whipping cream

Equipment

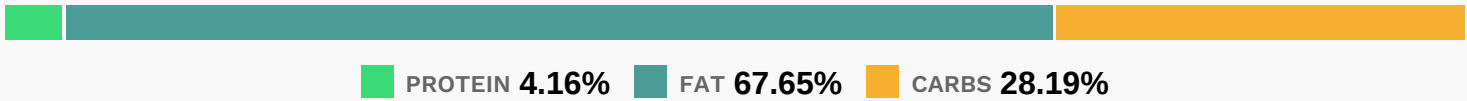
- ☐ bowl
- ☐ frying pan

- ☐ knife
- ☐ whisk
- ☐ hand mixer
- ☐ microwave

Directions

- ☐ Microwave semisweet chocolate pieces and 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. (If chocolate doesn't melt completely, microwave and whisk at 15-second intervals until melted.)
- ☐ Whisk in butter and liqueur; let stand 20 minutes.
- ☐ Beat at medium speed with an electric mixer 4 minutes or until mixture forms soft peaks. (Do not overbeat mixture.) Cover and chill at least 4 hours.
- ☐ Shape mixture into 1-inch balls; roll in Praline Pecans. Cover and chill up to 1 week, or freeze up to 1 month.
- ☐ White Chocolate-Praline Truffles: Substitute 3 (4-ounce) white chocolate bars for semisweet chocolate bars and Praline Almonds for Praline Pecans.
- ☐ Chocolate Marble Truffles: Prepare 1 recipe each of mixture for Chocolate-Praline Truffles and White Chocolate-Praline Truffles. Spoon both mixtures into a 13- x 9-inch pan; swirl with a knife. Chill and shape as directed; roll in cream-filled chocolate sandwich cookie crumbs, omitting Praline Pecans and Praline Almonds.
- ☐ Note: We used Ghirardelli semisweet chocolate bars and Ghirardelli white chocolate bars; 2 cups (12 ounces) Hershey's semisweet chocolate morsels may be substitutes for semisweet chocolate bars.

Nutrition Facts



Properties

Glycemic Index:2.92, Glycemic Load:0.01, Inflammation Score:-2, Nutrition Score:2.5782608190632%

Flavonoids

Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg

Nutrients (% of daily need)

Calories: 108.28kcal (5.41%), Fat: 8.2g (12.62%), Saturated Fat: 4.63g (28.92%), Carbohydrates: 7.69g (2.56%), Net Carbohydrates: 6.45g (2.34%), Sugar: 5.32g (5.91%), Cholesterol: 7.41mg (2.47%), Sodium: 13.35mg (0.58%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 12.19mg (4.06%), Protein: 1.13g (2.27%), Manganese: 0.21mg (10.48%), Copper: 0.19mg (9.32%), Magnesium: 27.48mg (6.87%), Iron: 0.93mg (5.17%), Fiber: 1.24g (4.97%), Phosphorus: 42.88mg (4.29%), Zinc: 0.41mg (2.75%), Potassium: 89.49mg (2.56%), Vitamin E: 0.36mg (2.41%), Selenium: 1.32µg (1.88%), Vitamin A: 87.3IU (1.75%), Calcium: 13.13mg (1.31%), Vitamin B2: 0.02mg (1.28%), Vitamin K: 1.22µg (1.17%)