



## Cinnamon Truffles

 **Gluten Free**

READY IN



**190 min.**

SERVINGS



**24**

CALORIES



**97 kcal**

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- 12 oz semi chocolate chips (2 cups)
- 1 tablespoon butter
- 0.3 cup whipping cream
- 1 teaspoon vanilla
- 0.5 teaspoon ground cinnamon
- 1 serving powdered sugar
- 1 serving cocoa powder unsweetened

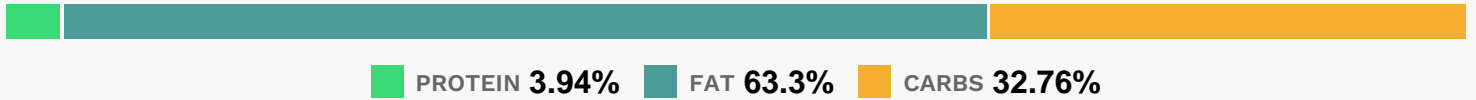
## Equipment

- baking sheet
- sauce pan
- baking paper
- aluminum foil

## Directions

- Line cookie sheet with foil or parchment paper. In heavy 2-quart saucepan, melt chocolate chips and butter over low heat, stirring constantly; remove from heat.
- Stir in whipping cream, vanilla and cinnamon. Refrigerate 30 to 60 minutes, stirring frequently, just until firm enough to roll into balls.
- Drop mixture by tablespoonfuls onto cookie sheet. Shape into balls. (If mixture is too sticky, refrigerate until firm enough to shape.) Refrigerate about 1 hour or until firm.
- Sprinkle half of the truffles with powdered sugar and half with cocoa. Store in airtight container in refrigerator up to 1 week.
- Remove truffles from refrigerator about 30 minutes before serving; serve at room temperature.

## Nutrition Facts



## Properties

Glycemic Index:0.21, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:2.3099999784937%

## Flavonoids

Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg

## Nutrients (% of daily need)

Calories: 96.67kcal (4.83%), Fat: 6.8g (10.46%), Saturated Fat: 3.79g (23.71%), Carbohydrates: 7.92g (2.64%), Net Carbohydrates: 6.75g (2.45%), Sugar: 5.62g (6.25%), Cholesterol: 3.65mg (1.22%), Sodium: 7.62mg (0.33%), Alcohol: 0.06g (100%), Alcohol %: 0.41% (100%), Caffeine: 12.29mg (4.1%), Protein: 0.95g (1.91%), Manganese: 0.2mg (9.86%), Copper: 0.18mg (8.95%), Magnesium: 25.39mg (6.35%), Iron: 0.91mg (5.04%), Fiber: 1.17g (4.69%), Phosphorus: 38.77mg (3.88%), Zinc: 0.39mg (2.57%), Potassium: 84.04mg (2.4%), Selenium: 1.27µg (1.82%), Vitamin A: 64.52IU (1.29%), Calcium: 11.09mg (1.11%), Vitamin K: 1.11µg (1.06%)