



Crème de Menthe Truffles

 Gluten Free

READY IN



235 min.

SERVINGS



36

CALORIES



154 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.5 cup whipping cream
- 10 oz creme de menthe baking chips
- 6 oz semi chocolate chips
- 10 oz candy coating disks (almond bark)
- 2 drops drop natural food coloring green
- 1 cups m&m candies mini (1 1/2 inch)

Equipment

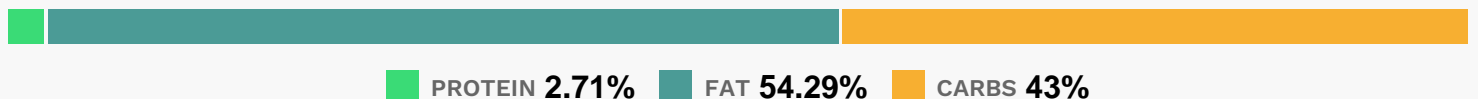
- baking sheet

- sauce pan
- aluminum foil
- ziploc bags
- microwave

Directions

- In 2-quart saucepan, heat whipping cream over low heat 2 to 3 minutes or until cream is warm.
- Remove from heat.
- Add baking chips and chocolate chips; stir until melted and smooth. Cover; refrigerate 1 hour or until firm.
- Line cookie sheets with waxed paper. Shape mixture into 1-inch balls, dusting hands with powdered sugar or cocoa, if necessary; place 2 inches apart on cookie sheets. Refrigerate 30 minutes.
- Meanwhile, in deep 1-quart saucepan, melt candy coating over low heat, stirring frequently, until smooth.
- Remove from heat; cool 10 minutes. In small resealable freezer plastic bag, place 1/4 cup melted coating and the green food color; seal bag. Squeeze bag to mix until uniform color; set aside.
- Using fork, dip 1 truffle at a time into white candy coating to coat. Return to waxed paper-lined cookie sheets.
- Cut off tiny corner of bag containing green coating. Squeeze bag to drizzle coating over each truffle (if necessary, reheat green coating in microwave on High a few seconds to make coating drizzle).
- Let truffles stand until coating is set, about 10 minutes, before placing in foil candy cups. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.0030434853195%

Nutrients (% of daily need)

Calories: 153.91kcal (7.7%), Fat: 9.36g (14.4%), Saturated Fat: 7.25g (45.31%), Carbohydrates: 16.68g (5.56%), Net Carbohydrates: 15.94g (5.8%), Sugar: 15.4g (17.11%), Cholesterol: 4.89mg (1.63%), Sodium: 11.52mg (0.5%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.06mg (1.35%), Protein: 1.05g (2.11%), Manganese: 0.06mg (3.13%), Copper: 0.06mg (2.97%), Fiber: 0.73g (2.92%), Magnesium: 8.55mg (2.14%), Iron: 0.37mg (2.07%), Calcium: 19.69mg (1.97%), Phosphorus: 14.2mg (1.42%), Vitamin A: 63.9IU (1.28%)