



Easy Halloween Truffles

 Gluten Free

READY IN



200 min.

SERVINGS



20

CALORIES



84 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 4 oz baker's chocolate white divided (6 oz.)
- 4 oz baker's bittersweet chocolate (6 oz.)
- 1 Tbsp butter softened
- 20 servings decorating gel black
- 3 Tbsp baker's angel flake coconut
- 3 drops food colorings red yellow
- 0.3 cup whipping cream

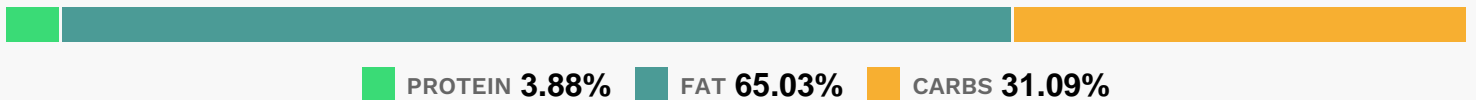
Equipment

- bowl
- baking sheet
- microwave
- measuring cup

Directions

- Microwave bittersweet chocolate, cream and butter in microwaveable bowl on HIGH 1-1/2 to 2 min., stirring after 1 min. Stir until chocolate is completely melted; cover. Freeze 1 hour or until firm enough to handle. Use teaspoon to scoop and roll chocolate mixture into 20 balls, each about 1 inch in diameter; place on waxed paper-covered baking sheet. Freeze 20 min.
- Microwave 3 oz. white chocolate in clean microwaveable 1-cup measuring cup or small bowl 1 to 1-1/2 min., stirring after 1 min. Stir until chocolate is completely melted. Set aside. Repeat with remaining white chocolate in separate bowl; stir in food colorings. Cool chocolates completely.
- Dip 10 chocolate balls in tinted chocolate, turning to evenly coat each ball. Return to baking sheet. Repeat with remaining chocolate balls and untinted chocolate. Decorate orange truffles with coconut to resemble pumpkins. Use decorating gel to draw eyes and mouths on white truffles to resemble ghosts. Refrigerate 30 min. or until chocolate is firm. Keep refrigerated.

Nutrition Facts



Properties

Glycemic Index:6, Glycemic Load:2.34, Inflammation Score:-1, Nutrition Score:1.4465217373293%

Nutrients (% of daily need)

Calories: 83.55kcal (4.18%), Fat: 6.13g (9.42%), Saturated Fat: 3.83g (23.92%), Carbohydrates: 6.59g (2.2%), Net Carbohydrates: 6g (2.18%), Sugar: 5.57g (6.19%), Cholesterol: 6.42mg (2.14%), Sodium: 11.32mg (0.49%), Alcohol: 0g (0%), Alcohol %: 0% (100%), Caffeine: 4.88mg (1.63%), Protein: 0.82g (1.64%), Manganese: 0.1mg (4.81%), Copper: 0.08mg (4.02%), Magnesium: 11.56mg (2.89%), Phosphorus: 28.16mg (2.82%), Fiber: 0.59g (2.35%), Iron: 0.4mg (2.22%), Calcium: 17.13mg (1.71%), Potassium: 55.43mg (1.58%), Vitamin B2: 0.03mg (1.49%), Zinc: 0.22mg (1.43%), Selenium: 0.97µg (1.38%), Vitamin A: 66.01IU (1.32%), Vitamin K: 1.07µg (1.02%)