



## Easy Homemade Chocolate Truffles

 Gluten Free

READY IN



35 min.

SERVINGS



24

CALORIES



222 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 1.5 tsp vanilla
- 8 oz cream cheese
- 3 cups powdered sugar
- 3 cups semi chocolate chips sweet melted

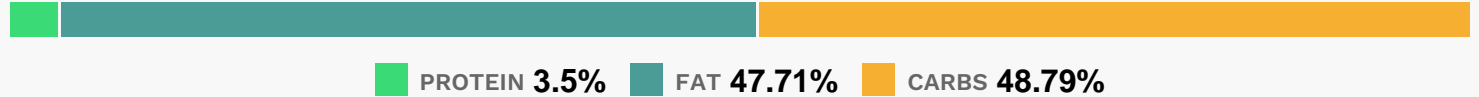
### Equipment

- bowl

## Directions

- First you will want to place your cream cheese into a medium sized bowl and beat until smooth.
- Once the cream cheese is smooth, gradually add in the powdered sugar a little at a time and continue to beat until smooth.
- Add in the vanilla and chocolate and beat until you have once again reached a smooth consistency.
- Cover and place in the refrigerator for 1 hour.
- After one hour, use a 2 inch cookie scoop and create perfectly round truffles.
- Delicious Chocolate Truffle Recipe
- To decorate, use melting chocolate candies in different colors and dip with a fork, then place on waxed paper to completely harden. Then dip truffles in a second coat of chocolate and coat with sprinkles or other toppings while still tacky. Allow to completely harden before serving.

## Nutrition Facts



## Properties

Glycemic Index:1.13, Glycemic Load:0.14, Inflammation Score:-2, Nutrition Score:3.86%

## Taste

Sweetness: 100%, Saltiness: 9.96%, Sourness: 9.77%, Bitterness: 4.26%, Savoriness: 0.9%, Fattiness: 43.89%, Spiciness: 0%

## Nutrients (% of daily need)

Calories: 222.46kcal (11.12%), Fat: 11.87g (18.26%), Saturated Fat: 6.87g (42.91%), Carbohydrates: 27.32g (9.11%), Net Carbohydrates: 25.52g (9.28%), Sugar: 23.32g (25.91%), Cholesterol: 10.89mg (3.63%), Sodium: 32.25mg (1.4%), Caffeine: 19.35mg (6.45%), Protein: 1.96g (3.92%), Manganese: 0.3mg (15.02%), Copper: 0.28mg (14.19%), Magnesium: 40.48mg (10.12%), Iron: 1.44mg (8.01%), Fiber: 1.8g (7.2%), Phosphorus: 68.63mg (6.86%), Zinc: 0.65mg (4.3%), Potassium: 140.74mg (4.02%), Selenium: 2.79µg (3.99%), Vitamin A: 138.16IU (2.76%), Calcium: 23.3mg (2.33%), Vitamin B2: 0.04mg (2.11%), Vitamin K: 1.82µg (1.73%), Vitamin E: 0.21mg (1.43%), Vitamin B5: 0.12mg (1.21%), Vitamin B12: 0.06µg (1.02%)