



Ghost Truffles



Gluten Free



Dairy Free

READY IN



180 min.

SERVINGS



36

CALORIES



170 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 36 servings betty writing gel black for decoration
- ☐ 1 round cake
- ☐ 2 cups vanilla frosting
- ☐ 22 ounces chocolate chips white coarsely chopped (or 2 bags chocolate chips)

Equipment

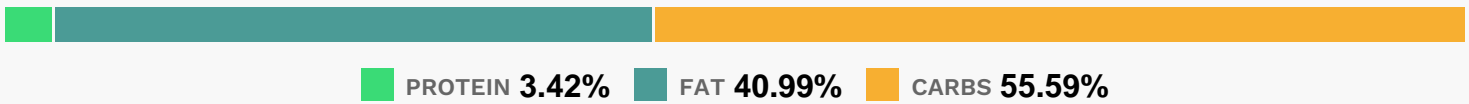
- ☐ bowl
- ☐ ladle
- ☐ wire rack

☐ double boiler

Directions

- ☐ After your cake is baked and cooled, crumble it into a large bowl.
- ☐ Mix thoroughly by hand with the frosting (it will get pretty messy, so you might want to use gloves).
- ☐ Roll mixture into balls, about the size of golf balls. If desired, you can roll them into a slightly oval form, to add some height.
- ☐ Chill for at least 2 hours in the refrigerator, or at least 1/2 hour in the freezer. You can also chill overnight in the refrigerator.
- ☐ Once you are close to the end of your chilling period, lay out a large piece of waxed paper and set a wire rack on top.
- ☐ Melt the white chocolate in a double boiler over low heat until it is smooth and pourable.
- ☐ Remove from heat.
- ☐ Remove the truffles from the refrigerator or freezer a few at a time, and place on the wire rack with an inch and a half around each truffle.
- ☐ Using a spoon or ladle, pour a small amount of the white chocolate mixture on top of the truffles. You want to spoon it over the truffles rather than dipping them, because this will give a slightly "draped" appearance which will work to make the truffles look ghostly. Allow the excess to drip onto the waxed paper.
- ☐ Allow the truffles to set for about an hour; add beady eyes and a ghostly mouth using gel or writing icing before serving.

Nutrition Facts



Properties

Glycemic Index:3.14, Glycemic Load:10.82, Inflammation Score:-1, Nutrition Score:1.7443478428151%

Nutrients (% of daily need)

Calories: 170.03kcal (8.5%), Fat: 7.82g (12.03%), Saturated Fat: 3.8g (23.75%), Carbohydrates: 23.86g (7.95%), Net Carbohydrates: 23.79g (8.65%), Sugar: 21.2g (23.56%), Cholesterol: 12.14mg (4.05%), Sodium: 90.61mg (3.94%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.47g (2.93%), Vitamin B2: 0.11mg (6.42%), Phosphorus: 44.17mg

(4.42%), Calcium: 40.69mg (4.07%), Vitamin K: 3.23µg (3.07%), Vitamin E: 0.38mg (2.52%), Selenium: 1.55µg (2.22%), Vitamin B1: 0.03mg (2.16%), Vitamin B12: 0.12µg (1.95%), Potassium: 62.07mg (1.77%), Iron: 0.29mg (1.6%), Vitamin B3: 0.32mg (1.59%), Folate: 6.13µg (1.53%), Vitamin B5: 0.15mg (1.52%), Zinc: 0.18mg (1.2%)