



## Gingerbread Truffles

 Gluten Free

READY IN



45 min.

SERVINGS



24

CALORIES



130 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- ☐ 0.5 cup crystallized ginger plus additional chopped for garnish
- ☐ 1.5 teaspoons ginger fresh grated peeled
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 1 tablespoon mild-flavored molasses light ()
- ☐ 1 pinch salt
- ☐ 7 ounces bittersweet chocolate unsweetened chopped (not )
- ☐ 0.8 cup whipping cream
- ☐ 7 ounces chocolate white chopped (such as Lindt or Perugina)

☐ 10 allspice whole

## Equipment

☐ bowl

☐ baking sheet

☐ sauce pan

☐ knife

☐ kitchen thermometer

☐ melon baller

## Directions

☐ Bring first 7 ingredients just to boil in heavy medium saucepan; remove from heat and let steep 1 hour.

☐ Combine 7 ounces bittersweet chocolate and 7 ounces white chocolate in large metal bowl set over saucepan of simmering water; stir until chocolate is melted and smooth.

☐ Remove bowl from over water. Strain cream mixture into chocolate; stir to blend. Stir in 1/2 cup chopped crystallized ginger. Chill filling until firm, at least 3 hours.

☐ Line baking sheet with parchment. Using 1-inch melon baller, scoop filling and roll between palms to form balls.

☐ Place on parchment. Chill truffles at least 2 hours.

☐ Line another sheet with parchment.

☐ Place 12 ounces bittersweet chocolate in medium metal bowl set over saucepan of simmering water; stir until chocolate is melted and smooth.

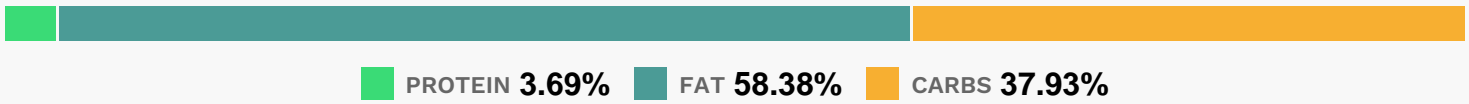
☐ Remove bowl from over water. Cool until thermometer inserted into chocolate registers 115°F. Quickly submerge 1 truffle in chocolate. Using fork, lift out truffle and tap fork against side of bowl so excess coating drips off. Using knife, slide truffle off fork and onto prepared sheet. Repeat with remaining truffles. Chill until set.

☐ Line another baking sheet with parchment.

☐ Place 12 ounces white chocolate in another medium metal bowl set over saucepan of simmering water; stir until melted and smooth.

- ☐ Remove bowl from over water. Cool until thermometer inserted into chocolate registers100°F. Hold 1 truffle between thumb and index finger; dip halfway into white chocolate.
- ☐ Place on prepared sheet. Repeat with remaining truffles. If desired, press small pieces of crystallized ginger atop truffles. Chill until firm, about 30 minutes. (Can be made 1 week ahead. Cover; keep chilled.)

## Nutrition Facts



## Properties

Glycemic Index:6.21, Glycemic Load:3.7, Inflammation Score:-1, Nutrition Score:2.1643478345612%

## Nutrients (% of daily need)

Calories: 129.83kcal (6.49%), Fat: 8.51g (13.1%), Saturated Fat: 5.14g (32.11%), Carbohydrates: 12.45g (4.15%), Net Carbohydrates: 11.74g (4.27%), Sugar: 10.97g (12.18%), Cholesterol: 10.64mg (3.55%), Sodium: 12.69mg (0.55%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 7.11mg (2.37%), Protein: 1.21g (2.42%), Manganese: 0.13mg (6.59%), Copper: 0.11mg (5.68%), Magnesium: 18.22mg (4.55%), Phosphorus: 40.74mg (4.07%), Iron: 0.6mg (3.31%), Calcium: 28.91mg (2.89%), Fiber: 0.71g (2.85%), Potassium: 90.9mg (2.6%), Vitamin B2: 0.04mg (2.44%), Vitamin A: 116.29IU (2.33%), Selenium: 1.44µg (2.06%), Zinc: 0.3mg (2.01%), Vitamin K: 1.6µg (1.52%), Vitamin E: 0.2mg (1.32%), Vitamin B12: 0.07µg (1.22%), Vitamin B5: 0.1mg (1.01%)