

Irish Cream Truffles

 Gluten Free

READY IN



85 min.

SERVINGS



24

CALORIES



170 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.3 cup butter
- ☐ 1 cup heavy cream
- ☐ 1 tablespoon irish cream liqueur
- ☐ 16 ounce semi chocolate chips
- ☐ 0.3 cup sugar white

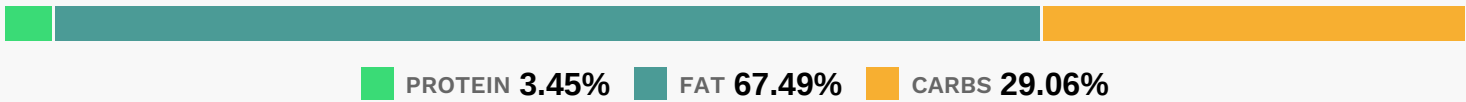
Equipment

- ☐ sauce pan
- ☐ whisk

Directions

- ☐ Whisk heavy cream and sugar together in a small saucepan over medium heat.
- ☐ Heat until the edges of the cream show fine bubbles but mixture does not boil, allowing sugar to dissolve.
- ☐ Remove from heat.
- ☐ Whisk butter, chocolate chips, and Irish cream into cream mixture until butter and chocolate chips are melted. Cool to room temperature.
- ☐ Scoop up the chocolate mixture about 1 tablespoon at a time and roll into a 1-inch ball; set truffles on a plate.
- ☐ Refrigerate until firm, about 1 hour.

Nutrition Facts



Properties

Glycemic Index:5, Glycemic Load:1.46, Inflammation Score:-3, Nutrition Score:3.3491304102151%

Nutrients (% of daily need)

Calories: 170.16kcal (8.51%), Fat: 12.83g (19.73%), Saturated Fat: 7.71g (48.19%), Carbohydrates: 12.42g (4.14%), Net Carbohydrates: 10.91g (3.97%), Sugar: 9.43g (10.48%), Cholesterol: 17.42mg (5.81%), Sodium: 19.79mg (0.86%), Alcohol: 0.08g (100%), Alcohol %: 0.32% (100%), Caffeine: 16.25mg (5.42%), Protein: 1.48g (2.95%), Manganese: 0.25mg (12.53%), Copper: 0.24mg (11.86%), Magnesium: 34mg (8.5%), Iron: 1.21mg (6.7%), Fiber: 1.51g (6.05%), Phosphorus: 55.46mg (5.55%), Vitamin A: 214.32IU (4.29%), Zinc: 0.53mg (3.51%), Potassium: 117.19mg (3.35%), Selenium: 1.92µg (2.74%), Calcium: 18.85mg (1.89%), Vitamin K: 1.84µg (1.76%), Vitamin E: 0.26mg (1.72%), Vitamin B2: 0.03mg (1.71%), Vitamin D: 0.16µg (1.06%)