



Luscious Chocolate Truffles

 Gluten Free

READY IN



75 min.

SERVINGS



15

CALORIES



189 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 12 oz semi chocolate chips (2 cups)
- ☐ 2 tablespoons butter
- ☐ 0.3 cup whipping cream
- ☐ 2 tablespoons baileys irish cream (almond, cherry, coffee, hazelnut, Irish cream, orange, raspberry, etc.)
- ☐ 1 tablespoon shortening
- ☐ 1 serving nuts finely chopped
- ☐ 1 serving apricot dried finely chopped
- ☐ 1 serving chocolate white chopped

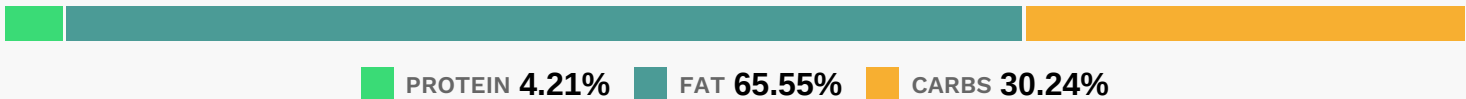
Equipment

- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ aluminum foil

Directions

- ☐ Line cookie sheet with foil or parchment paper. In 2-quart saucepan, melt 1 cup of the chocolate chips over low heat, stirring constantly; remove from heat. Stir in butter. Stir in whipping cream and liqueur. Refrigerate 10 to 15 minutes, stirring frequently, just until thick enough to hold a shape.
- ☐ Drop mixture by teaspoonfuls onto cookie sheet. Shape into balls. (If mixture is too sticky, refrigerate until firm enough to shape.) Freeze 30 minutes.
- ☐ In 1-quart saucepan, heat shortening and remaining 1 cup chocolate chips over low heat, stirring constantly, until chocolate is melted and mixture is smooth; remove from heat. Dip truffles, one at a time, into chocolate. Return to cookie sheet. Immediately sprinkle nuts and apricots over some of the truffles. Reheat chocolate dipping mixture, if necessary. Refrigerate truffles about 10 minutes or until coating is set.
- ☐ In 1-quart saucepan, heat baking bar over low heat, stirring constantly, until melted.
- ☐ Drizzle over some of the truffles. Refrigerate just until set. Store in airtight container in refrigerator.
- ☐ Remove truffles from refrigerator about 30 minutes before serving; serve at room temperature.

Nutrition Facts



Properties

Glycemic Index:8.87, Glycemic Load:0.49, Inflammation Score:-3, Nutrition Score:4.3378261641964%

Nutrients (% of daily need)

Calories: 189.37kcal (9.47%), Fat: 13.8g (21.23%), Saturated Fat: 6.75g (42.16%), Carbohydrates: 14.32g (4.77%), Net Carbohydrates: 12.18g (4.43%), Sugar: 9.95g (11.05%), Cholesterol: 5.86mg (1.95%), Sodium: 21.48mg (0.93%), Alcohol: 0.27g (100%), Alcohol %: 0.97% (100%), Caffeine: 19.5mg (6.5%), Protein: 2g (3.99%), Manganese: 0.34mg (17.2%), Copper: 0.32mg (15.8%), Magnesium: 45.4mg (11.35%), Iron: 1.57mg (8.7%), Fiber: 2.14g (8.56%), Phosphorus: 71.93mg (7.19%), Potassium: 168.48mg (4.81%), Zinc: 0.69mg (4.63%), Vitamin A: 208.82IU (4.18%), Selenium: 2.07µg (2.96%), Vitamin E: 0.37mg (2.45%), Vitamin K: 2.28µg (2.17%), Calcium: 19.88mg (1.99%), Vitamin B3: 0.34mg (1.7%), Vitamin B2: 0.02mg (1.47%), Vitamin B5: 0.12mg (1.2%)