



Marshmallow Hot Chocolate Truffles

 Gluten Free

READY IN



315 min.

SERVINGS



6

CALORIES



662 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 6 servings marshmallows miniature
- ☐ 6 servings milk hot
- ☐ 1 Dash salt
- ☐ 12 oz semi chocolate chips
- ☐ 1 teaspoon vanilla
- ☐ 0.7 cup whipping cream

Equipment

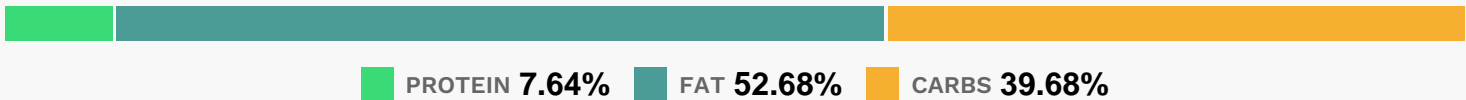
- ☐ bowl

- ☐ sauce pan
- ☐ baking paper
- ☐ knife
- ☐ whisk
- ☐ loaf pan

Directions

- ☐ Spray 9x5-inch loaf pan with cooking spray; line pan with cooking parchment paper allowing paper to overhang sides of pan.
- ☐ Place chocolate chips in medium heatproof bowl. In very small saucepan, heat cream until bubbles begin to form around edge of saucepan (do not heat to boiling).
- ☐ Pour hot cream over chocolate chips in bowl. Cover bowl; let stand about 5 minutes. Beat with whisk until smooth.
- ☐ Spread in loaf pan; dot with as many marshmallows as you like. Refrigerate at least 5 hours or overnight to set enough to cut.
- ☐ Cut truffle into rectangles using sharp knife.
- ☐ To make hot chocolate, in each mug mix about 3/4 cup hot milk with a few of the trufflesuse as many as you want to make your perfect cup.

Nutrition Facts



Properties

Glycemic Index:16.42, Glycemic Load:19.07, Inflammation Score:-7, Nutrition Score:17.728260901959%

Nutrients (% of daily need)

Calories: 661.92kcal (33.1%), Fat: 39.14g (60.21%), Saturated Fat: 23.13g (144.56%), Carbohydrates: 66.34g (22.11%), Net Carbohydrates: 61.78g (22.46%), Sugar: 50.69g (56.32%), Cholesterol: 62.56mg (20.85%), Sodium: 136.05mg (5.92%), Alcohol: 0.23g (100%), Alcohol %: 0.08% (100%), Caffeine: 48.76mg (16.25%), Protein: 12.76g (25.53%), Phosphorus: 411.64mg (41.16%), Manganese: 0.77mg (38.26%), Copper: 0.74mg (37.13%), Calcium: 353.7mg (35.37%), Magnesium: 131.6mg (32.9%), Vitamin B2: 0.42mg (24.42%), Vitamin B12: 1.46µg (24.37%), Vitamin D: 3.11µg (20.71%), Iron: 3.68mg (20.44%), Potassium: 715.09mg (20.43%), Fiber: 4.57g (18.26%), Zinc: 2.58mg (17.19%), Vitamin A: 812.36IU (16.25%), Selenium: 10.7µg (15.29%), Vitamin B5: 1.15mg (11.49%), Vitamin B1: 0.16mg (10.7%),

Vitamin B6: 0.18mg (8.92%), Vitamin K: 5.66µg (5.39%), Vitamin E: 0.7mg (4.67%), Vitamin B3: 0.77mg (3.87%)