



## Marvelous Chocolate Truffles

 Gluten Free

READY IN



75 min.

SERVINGS



15

CALORIES



148 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 6 ounces baker's chocolate white chopped (chocolate)
- 2 tablespoons butter
- 6 ounces milk chocolate chips white
- 1 tablespoon shortening
- 0.3 cup whipping cream (heavy)

### Equipment

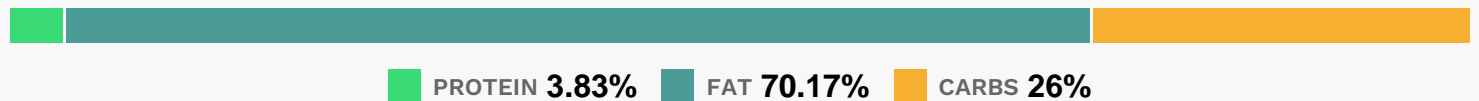
- baking sheet
- sauce pan

- aluminum foil

## Directions

- Cover cookie sheet with aluminum foil. Melt baking chocolate in heavy 2-quart saucepan over low heat, stirring constantly; remove from heat. Stir in butter until melted; stir in whipping cream. 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.
- Heat shortening and 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.
- Place on aluminum foil-covered cookie sheet. Immediately sprinkle some of the truffles with finely chopped nuts or decorating candies.
- Refrigerate truffles about 10 minutes or until coating is set.
- Drizzle some of the truffles with mixture of 1/4 cup powdered sugar and 1/2 teaspoon milk. Refrigerate just until set.
- Serve at room temperature. Store in airtight container.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:4.3486956512636%

## Flavonoids

Catechin: 7.29mg, Catechin: 7.29mg, Catechin: 7.29mg, Catechin: 7.29mg Epicatechin: 16.08mg, Epicatechin: 16.08mg, Epicatechin: 16.08mg, Epicatechin: 16.08mg

## Nutrients (% of daily need)

Calories: 147.96kcal (7.4%), Fat: 12.96g (19.94%), Saturated Fat: 7.13g (44.57%), Carbohydrates: 10.8g (3.6%), Net Carbohydrates: 8.92g (3.24%), Sugar: 6.7g (7.44%), Cholesterol: 4.48mg (1.49%), Sodium: 21.43mg (0.93%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 9.07mg (3.02%), Protein: 1.59g (3.18%), Manganese: 0.47mg (23.63%), Copper: 0.37mg (18.35%), Iron: 1.98mg (10.99%), Magnesium: 37.41mg (9.35%), Fiber: 1.88g (7.53%), Zinc: 1.1mg (7.34%), Phosphorus: 48.09mg (4.81%), Potassium: 131.07mg (3.74%), Vitamin A: 125.08IU (2.5%), Calcium: 22.74mg (2.27%), Vitamin K: 1.68µg (1.6%), Selenium: 1.04µg (1.48%), Vitamin E: 0.19mg (1.28%), Vitamin B1: 0.02mg (1.19%), Vitamin B2: 0.02mg (1.15%)