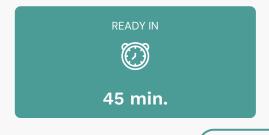
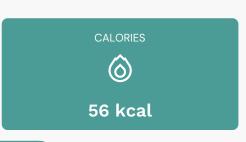


# **Mint-Chocolate Truffles**

**Gluten Free** 







ANTIPASTI

STARTER

SNACK

**APPETIZER** 

## **Ingredients**

	4 ounces neufchâtel cheese	softened
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- 0.3 cup powdered sugar sifted
- 16 ounce powdered sugar sifted
- 0.3 cup semisweet mint-chocolate morsels
- 2 tablespoons semisweet mint-chocolate morsels
- 0.3 cup cocoa unsweetened

## **Equipment**

bowl

	blender			
	plastic wrap			
	ziploc bags			
	wax paper			
	microwave			
Diı	rections			
	Place 1/3 cup morsels in a medium glass bowl, and microwave at HIGH 1 minute or until morsels are almost melted, stirring until smooth.			
	Let cool.			
	Add the cheese to melted morsels, and beat at medium speed of a mixer until smooth.			
	Add 1 (16-ounce) package powdered sugar to cheese mixture; beat until well-blended.			
	Press mixture into a 6-inch square on heavy-duty plastic wrap, and cover with additional plastic wrap. Chill at least 1 hour.			
	Remove top sheet of plastic wrap; cut mixture into 48 squares.			
	Roll each square into a ball, and place on wax paper.			
	Roll half of balls in cocoa; roll remaining balls in 1/4 cup powdered sugar.			
	Place 2 tablespoons morsels in a heavy-duty zip-top plastic bag, and microwave at HIGH 1 minute or until morsels are softened. Knead bag until smooth. Snip a tiny hole in corner of bag; drizzle chocolate over balls rolled in cocoa.			
	Serve at room temperature.			
	Note: Store truffles in a single layer in an airtight container in freezer for up to 1 month.			
	Let stand at room temperature 1 hour before serving.			
Nutrition Facts				
PROTEIN 2.1% FAT 17.66% CARBS 80.24%				
Pro	Properties			

Glycemic Index:0.56, Glycemic Load:0.02, Inflammation Score:-1, Nutrition Score:0.31304347871438%

### **Flavonoids**

Catechin: 0.29mg, Catechin: 0.29mg, Catechin: 0.29mg, Catechin: 0.29mg Epicatechin: 0.88mg, Epicatechin: 0.88mg, Epicatechin: 0.88mg, Epicatechin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

### Nutrients (% of daily need)

Calories: 55.56kcal (2.78%), Fat: 1.14g (1.75%), Saturated Fat: 0.67g (4.21%), Carbohydrates: 11.6g (3.87%), Net Carbohydrates: 11.44g (4.16%), Sugar: 11.01g (12.23%), Cholesterol: 1.75mg (0.58%), Sodium: 8.19mg (0.36%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.3g (0.61%)