



## Raspberry-Fudge Truffles

READY IN



45 min.

SERVINGS



72

CALORIES



87 kcal

DESSERT

### Ingredients

- ☐ 2 ounce chocolate candy coating squares
- ☐ 3 ounce chocolate squares white
- ☐ 16 ounce cream cheese softened
- ☐ 2 tablespoons raspberry liqueur
- ☐ 1 cup raspberry preserves seedless
- ☐ 12 ounces semisweet chocolate morsels
- ☐ 1 tablespoon shortening
- ☐ 1.5 cups vanilla wafer crumbs

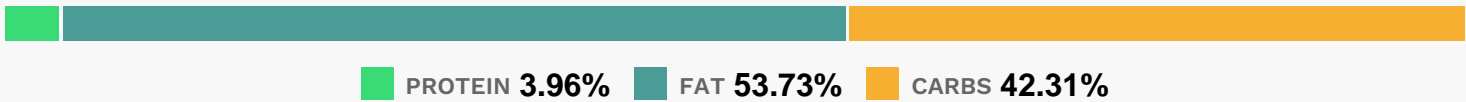
# Equipment

- ☐ hand mixer
- ☐ ziploc bags
- ☐ wax paper
- ☐ microwave
- ☐ measuring cup

# Directions

- ☐ Microwave chocolate morsels in a 4-cup glass measuring cup at HIGH 1 1/2 to 2 1/2 minutes or until melted, stirring every 30 seconds.
- ☐ Beat cream cheese at medium speed with an electric mixer until smooth.
- ☐ Add melted chocolate, preserves, and liqueur, beating until blended. Stir in crumbs; cover and chill 2 hours.
- ☐ Shape mixture into 1-inch balls; cover and freeze 1 hour or until firm.
- ☐ Microwave chocolate coating in a 4-cup glass measuring cup at HIGH 1 1/2 to 2 1/2 minutes or until melted, stirring every 30 seconds. Dip balls in coating; place on wax paper.
- ☐ Place white chocolate and shortening in small heavy-duty zip-top plastic bag; seal. Submerge in hot water until chocolate melts; knead until smooth. Snip a tiny hole in 1 corner of bag, and drizzle mixture over truffles.
- ☐ Let stand until firm. Store in refrigerator or freezer, if desired.

# Nutrition Facts



# Properties

Glycemic Index:3.18, Glycemic Load:3.61, Inflammation Score:-1, Nutrition Score:1.2647826023724%

# Nutrients (% of daily need)

Calories: 86.84kcal (4.34%), Fat: 5.16g (7.94%), Saturated Fat: 2.94g (18.4%), Carbohydrates: 9.15g (3.05%), Net Carbohydrates: 8.68g (3.16%), Sugar: 6.38g (7.09%), Cholesterol: 6.92mg (2.31%), Sodium: 32.31mg (1.4%), Alcohol: 0.11g (100%), Alcohol %: 0.67% (100%), Caffeine: 4.17mg (1.39%), Protein: 0.86g (1.71%), Copper: 0.07mg (3.28%),

Manganese: 0.07mg (3.27%), Magnesium: 9.23mg (2.31%), Phosphorus: 22.99mg (2.3%), Fiber: 0.46g (1.86%), Iron: 0.33mg (1.84%), Vitamin A: 87.32IU (1.75%), Vitamin B2: 0.03mg (1.71%), Selenium: 1.09µg (1.55%), Potassium: 44.17mg (1.26%), Calcium: 12.34mg (1.23%), Zinc: 0.17mg (1.12%)