



## Raspberry Liqueur Chocolates

 Gluten Free

READY IN



180 min.

SERVINGS



32

CALORIES



127 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- ☐ 2 tablespoons shortening unsalted
- ☐ 1 tablespoon plus light
- ☐ 2 cups granulated sugar
- ☐ 0.3 cup cream light
- ☐ 2 tablespoons raspberry liqueur such as chambord
- ☐ 12 ounce semi chocolate chips

### Equipment

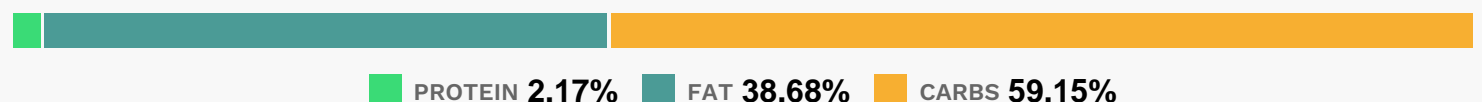
- ☐ bowl

- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ wooden spoon
- ☐ kitchen thermometer
- ☐ wax paper
- ☐ candy thermometer

## Directions

- ☐ Combine sugar, cream, corn syrup, and 1/2 cup water in heavy medium-large saucepan. Boil over medium-high heat, stirring constantly with wooden spoon until sugar dissolves. Clip candy thermometer to side of saucepan.
- ☐ Reduce heat to medium-low. Cook, stirring occasionally, until thermometer reaches 240°F (soft-ball stage), 20 to 30 minutes. Watch mixture carefully. If it bubbles too close to surface of saucepan, stir gently until it recedes.
- ☐ Remove saucepan from heat. Cool, without stirring, to 110°F, about 40 minutes.
- ☐ Remove thermometer.
- ☐ Add raspberry liqueur and beat with wooden spoon until fondant mixture is creamy, thick, and quite stiff, 10 to 12 minutes.
- ☐ Form the fondant into 1-inch balls and arrange on baking sheet lined with wax paper.
- ☐ Let stand until dry and firm, about 30 minutes.
- ☐ Melt chocolate and vegetable shortening in heatproof bowl set over pan of simmering water. When chocolate is completely melted and smooth remove bowl from pan. Using two forks, carefully roll balls in chocolate. Return balls to baking sheet lined with wax paper and let stand until dry, about 2 hours. Store, tightly covered, in a cool place for up to two weeks.

## Nutrition Facts



## Properties

Glycemic Index:2.78, Glycemic Load:8.83, Inflammation Score:-1, Nutrition Score:1.71652172271%

Nutrients (% of daily need)

Calories: 127.04kcal (6.35%), Fat: 5.49g (8.45%), Saturated Fat: 2.9g (18.15%), Carbohydrates: 18.91g (6.3%), Net Carbohydrates: 18.06g (6.57%), Sugar: 17.21g (19.12%), Cholesterol: 2.71mg (0.9%), Sodium: 2.36mg (0.1%), Alcohol: 0.24g (100%), Alcohol %: 1.13% (100%), Caffeine: 9.39mg (3.13%), Protein: 0.69g (1.38%), Manganese: 0.14mg (7.08%), Copper: 0.13mg (6.7%), Magnesium: 18.88mg (4.72%), Iron: 0.68mg (3.78%), Fiber: 0.85g (3.4%), Phosphorus: 28.84mg (2.88%), Zinc: 0.29mg (1.94%), Potassium: 62.63mg (1.79%), Selenium: 0.99µg (1.41%), Vitamin K: 1.24µg (1.18%)