

# Raspberry Truffles

 **Gluten Free**

READY IN



**40 min.**

SERVINGS



**24**

CALORIES



**122 kcal**

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- 1 tablespoon butter
- 6 ounces candy coating disks dark white coarsely chopped
- 2 tablespoons cup heavy whipping cream
- 7.5 teaspoons raspberry jam seedless
- 1.3 cups semi chocolate chips
- 2 tablespoons shortening

## Equipment

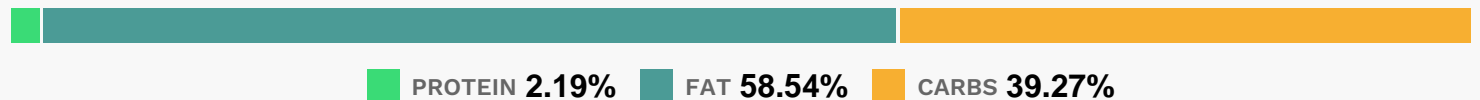
- baking sheet

- sauce pan
- wire rack
- aluminum foil
- microwave

## Directions

- In a small heavy saucepan, combine butter, cream and chocolate chips. Cook over low heat for 4-5 minutes or until chocolate is melted.
- Remove from the heat; stir in jam until combined.
- Transfer to a small freezer container; cover and freeze for 20 minutes.
- Drop by teaspoonfuls onto a foil-lined baking sheet. Freeze for 15 minutes.
- Roll into balls; freeze until very firm.
- Place a wire rack over a large sheet of waxed paper. In a microwave, melt candy coating and shortening; stir until smooth. Cool slightly; spoon over balls.
- Place on the prepared wire rack.
- Let stand for 15 minutes or until set. Store in an airtight container in the refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:4.38, Glycemic Load:0.82, Inflammation Score:-1, Nutrition Score:1.6708695603454%

## Nutrients (% of daily need)

Calories: 122.31kcal (6.12%), Fat: 7.85g (12.07%), Saturated Fat: 5.08g (31.76%), Carbohydrates: 11.85g (3.95%), Net Carbohydrates: 11.02g (4.01%), Sugar: 9.83g (10.92%), Cholesterol: 3.27mg (1.09%), Sodium: 7.89mg (0.34%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 8.6mg (2.87%), Protein: 0.66g (1.32%), Manganese: 0.13mg (6.67%), Copper: 0.13mg (6.36%), Magnesium: 17.79mg (4.45%), Iron: 0.64mg (3.58%), Fiber: 0.82g (3.3%), Phosphorus: 27.28mg (2.73%), Zinc: 0.27mg (1.8%), Potassium: 59.71mg (1.71%), Selenium: 0.93µg (1.32%), Vitamin K: 1.37µg (1.3%), Vitamin E: 0.15mg (1.01%)