



Rum Truffles

READY IN



110 min.

SERVINGS



24

CALORIES



49 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 ounce bittersweet chocolate chopped
- ☐ 0.5 cup mint
- ☐ 0.3 cup cup heavy whipping cream
- ☐ 2 teaspoons rum dark
- ☐ 0.5 cup chocolate cake crumbs
- ☐ 2 tablespoons butter unsalted

Equipment

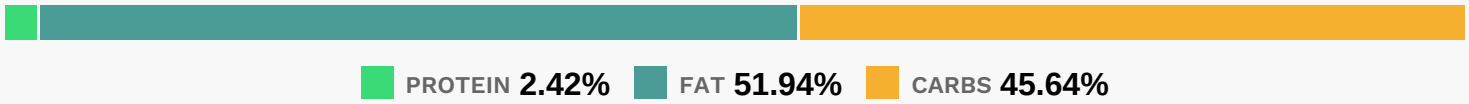
- ☐ bowl

- ☐ frying pan
- ☐ sauce pan
- ☐ baking paper
- ☐ aluminum foil

Directions

- ☐ Line a sheet pan with aluminum foil or parchment paper.
- ☐ Place chopped chocolate in a heatproof bowl.
- ☐ In a saucepan, combine cream and butter.
- ☐ Place over low heat, and bring to a boil.
- ☐ Pour over chocolate, and stir until chocolate is melted and smooth. Stir in cake crumbs and rum. Set aside until firm, but not hard.
- ☐ Roll heaping teaspoons of chocolate mixture into balls, then roll in the chocolate sprinkles.
- ☐ Place on the prepared tray. Refrigerate 30 minutes or until firm.
- ☐ Serve in small paper cups.

Nutrition Facts



Properties

Glycemic Index:0.63, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.55956521387333%

Nutrients (% of daily need)

Calories: 49.4kcal (2.47%), Fat: 2.86g (4.4%), Saturated Fat: 1.67g (10.45%), Carbohydrates: 5.65g (1.88%), Net Carbohydrates: 5.49g (2%), Sugar: 4.5g (5%), Cholesterol: 5.38mg (1.79%), Sodium: 21.55mg (0.94%), Alcohol: 0.14g (100%), Alcohol %: 1.59% (100%), Protein: 0.3g (0.6%), Vitamin A: 66.26IU (1.33%), Copper: 0.03mg (1.26%), Phosphorus: 11.56mg (1.16%), Manganese: 0.02mg (1.07%), Iron: 0.19mg (1.06%)