



Skor Truffles – I Adore Food

 Gluten Free

READY IN



45 min.

SERVINGS



16

CALORIES



123 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 6 Ounce bittersweet chocolate sweet finely chopped
- 0.8 cup cup heavy whipping cream 35% ()
- 1 Tablespoon plus
- 0.5 Teaspoon vanilla extract
- 1 Tablespoon butter
- 0.5 cup oz. bacon into pieces

Equipment

- bowl

- baking sheet
- sauce pan
- whisk

Directions

- Place the chocolate in a medium bowl and put aside.
- In a sauce pan, bring the cream and corn syrup to a boil. Turn the heat off and add in the vanilla. Pour on the chocolate and let it sit for a minute without touching it.
- With a whisk, mix the cream and the chocolate until it creates a smooth ganache (smooth and creamy chocolate spread).
- Mix in the butter, cover it and refrigerate for 3 hours or overnight if possible.
- Put parchemin paper on a cookie sheet.
- With a spoon, scoop out about a tablespoon of the ganache and shape it into a ball with the palm of your hands. Make sure you wash your hand in cold water frequently and dry them well so the truffles don't stick to your hands and melt. Put each and every truffle on the cookie sheet. Once you are done, put the cookie sheet in the fridge for 30 minutes. Take them out and roll them in the skor pieces.
- Place them on a serving plate and put the plate back in the fridge until about 20 minutes before they are ready to be served.
- They will keep for a week in the fridge and about 3 months in the freezer.

Nutrition Facts



PROTEIN 8.04% **FAT 69.49%** **CARBS 22.47%**

Properties

Glycemic Index:4.31, Glycemic Load:0.2, Inflammation Score:-2, Nutrition Score:2.1008695574558%

Nutrients (% of daily need)

Calories: 122.62kcal (6.13%), Fat: 9.57g (14.72%), Saturated Fat: 5.86g (36.64%), Carbohydrates: 6.96g (2.32%), Net Carbohydrates: 6.11g (2.22%), Sugar: 5.3g (5.89%), Cholesterol: 20.17mg (6.72%), Sodium: 116.5mg (5.07%), Alcohol: 0.04g (100%), Alcohol %: 0.2% (100%), Caffeine: 9.14mg (3.05%), Protein: 2.49g (4.98%), Manganese: 0.14mg (7.06%), Copper: 0.13mg (6.7%), Magnesium: 19.54mg (4.88%), Vitamin A: 191.18IU (3.82%), Iron: 0.68mg (3.8%), Phosphorus: 34.33mg (3.43%), Fiber: 0.85g (3.4%), Zinc: 0.32mg (2.1%), Potassium: 71.29mg (2.04%), Selenium:

1.25µg (1.78%), Vitamin B2: 0.03mg (1.56%), Calcium: 14.36mg (1.44%), Vitamin E: 0.19mg (1.24%), Vitamin D: 0.18µg (1.19%), Vitamin K: 1.18µg (1.13%)