

# *Truffles Made Easy*

## INGREDIENTS

### GANACHE:

- 1 qt. heavy cream
- 3 lb. bittersweet or semisweet chocolate
- 1½ stick cold unsalted butter
- pinch of salt

To make the ganache: In a large saucepan, bring the cream to a simmer. In a large bowl, combine the chopped chocolate with the butter and salt. Pour the hot cream over the chocolate. Let stand until the chocolate and butter are melted, about 5 minutes. Whisk the ganache until smooth and shiny.

1

Divide the ganache into 4 bowls. To -flavor it, add either the rum, peppermint oil, espresso, or cardamom to each batch. Cover the ganache and refrigerate until firm, about 3 hours.

2

Line 3 large rimmed baking sheets with parchment paper. Using a 1-tablespoon-size ice cream scoop, drop level tablespoons of the ganache onto the baking sheets. Chill until firm, about 1 hour. I like to kick it up a little with Carmel. ½ cup of caramel apple dip. Spoon out into small balls on a piece of parchment and freeze for one hour. Use this as a center and cover the ball with ganache. Chill as directed.

3

Coat the truffles: Spoon the coatings into small bowls. Moisten your hands with ice water and roll the ganache into balls, then roll in the coatings. Package the truffles in decorative bags or boxes. The coated truffles can be refrigerated up to 3 days.

4

Optional toppings that can be used for the coating: Finely crushed toffee bits, mint candies, pretzels, dehydrated raspberries, amaretto cookies, malted milk balls, chocolate cookies, finely chopped toasted almonds, chocolate covered espresso beans, toasted coconut, roasted salted peanuts, candied ginger, cinnamon-sugar, confectioners' sugar mixed with cocoa powder, and large pinch kosher salt.

5

If you want to go a little over the top garnish when finished with Wilton Edible glitter and gold dust.