

# Dark Chocolate Decadence Truffle Recipe



## Ingredients

- 1/3 cup of heavy whipping cream
- 2 cups of high quality dark chocolate, chopped
- 6 Tbsp. of butter cut into small cubes
- 1/2 cup of unsweetened cocoa powder - to coat finished truffles

## Directions

In a small saucepan bring the cream to a simmer. Remove the pan from the heat and pour in the chopped chocolate pieces. (Good quality chocolate chips would work as well.) Stir until all the chocolate pieces are melted. If you need to, you can set the sauce pan over a double boiler to thoroughly melt your chocolate pieces. Pour mixture into a shallow bowl and allow to chill until firm (about two hours). In a separate, small, shallow container pour your 1/2 cup of unsweetened cocoa powder. Using a small cookie scoop, scrape up the firm, chilled, truffle mixture be sure to fill the scoop completely. Drop the scooped truffle mixture into the cocoa powder and toss to cover. Gently lift out of cocoa and place into a wax paper lined air tight container. Continue process until you have used all the truffle mixture. Store in the refrigerator for up to 3 months - if they last that long.