



DESCRIPTION

Learn how to make some homemade truffles, then place them in some beautiful wrapping and you have a great homemade gift to give your family and friends!

INGREDIENTS

- 1 1/2 cup semi sweet chocolate
- 3/4 cup heavy cream
- 1/4 cup unsweetened cocoa
- 1/4 cup granulated sugar
- powdered sugar
- toasted pecans or hazelnut
- sprinkles

TOOLS

- small heavy saucepan
- whisk
- 4 bowls
- plate
- wax paper

DIRECTIONS

1. In a small, heavy saucepan, combine semisweet chocolate chips and heavy cream. Simmer on medium high just until you see tiny bubbles on the edges of the cream.
2. Turn the heat off and let sit until the chocolate melts. Let it sit for 3 minutes.
3. Use a whisk to combine chocolate and cream until completely smooth and shiny.
4. Pour this ganache in a bowl and refrigerate until completely solid, for at least 2 hours.
5. When you are ready to make the truffles, take out some small bowls. Fill one with powdered sugar, one with a mixture of 1/4 cup unsweetened cocoa mixed with 1/4 cup granulated sugar, one with sprinkles, one with chopped toasted pecans or hazelnuts. Remove ganache from refrigerator. Take a spoonful of ganache, roll it in your fingertips to form a ball.
6. Choose a topping and roll the ball in the topping until completely coated.
7. Place truffle on a plate lined with waxed paper. Repeat this step until you have used up the ganache. Refrigerate your beautiful truffles until you are ready to serve, or until you are ready to place them in a pretty gift box lined with decorative waxed paper. These make a perfect holiday gift!