



Noreen's Kitchen

Easy Holiday

Chocolate Truffles

Ingredients

| | |
|---|----------------------------|
| 3 cups chocolate chips | Coatings for outside: |
| 1, 14 ounce can sweetened condensed milk | cocoa powder |
| 1 teaspoon of the extract of your choice OR | ground nuts |
| 1 tablespoon of your favorite liqueur | flaked or ground coconut |
| | sea salt or flake salt |
| | sprinkles |
| | jimmies |
| | espresso powder |
| | crushed peppermint candies |
| | toffee bits |

Step by Step Instructions

Combine chocolate chips and condensed milk in a large bowl. Stir to combine.

Melt in a double boiler until it forms a fudgy mass. Alternatively you can do this in the microwave on high for one minute, then stir until it becomes a fudgy mass.

Refrigerate for at least 30 minutes or until the mixture is scoopable and somewhat solid.

Scoop truffles into teaspoon sized balls. Roll between your hands then roll in desired coatings.

Place on a baking sheet lined with either a silicone mat or parchment.

Refrigerate finished truffles for 30 minutes before serving.

Truffles should be stored in the refrigerator or in a very cool spot after complete.

Truffles will stay fresh in the refrigerator for 3 weeks.

Enjoy!