

Smoky CaraMocha Truffles

TOTAL TIME: 1 hour 30 minutes (including chilling time)

1 C heavy cream

12 oz dark chocolate, finely chopped (plus extra for dipping)

2 T unsalted butter, softened

1 t coffee extract

2 T loose leaf Smoky CaraMocha tea, finely ground

1/2 C finely chopped espresso beans

PREPARE THE GANACHE: In a small saucepan, heat the heavy cream over medium heat until it just begins to simmer. Remove from heat and add the finely chopped dark chocolate, butter, coffee extract, and finely ground Smoky CaraMocha tea. Let sit for a minute, then stir until smooth and fully combined.

CHILL THE GANACHE: Pour the ganache into a shallow dish and refrigerate for about 1 hour, or until firm enough to scoop.

SHAPE THE TRUFFLES: Using a small cookie scoop or a teaspoon, scoop out small portions of the ganache and roll them into balls between your palms. Place the truffles on a baking sheet lined with parchment paper.

COAT WITH ESPRESSO BEANS: Roll each truffle in the finely chopped espresso beans, pressing gently to adhere. Return the truffles to the baking sheet.

CHILL THE TRUFFLES: Refrigerate the coated truffles for about 15 minutes to firm up.

PREPARE THE DIPPING CHOCOLATE: Melt the extra dark chocolate in a microwave-safe bowl in 30-second intervals, stirring between each interval, until smooth.

DIP THE TRUFFLES: Dip each truffle halfway into the melted dark chocolate, allowing any excess to drip off. Place the dipped truffles back on the parchment-lined baking sheet.

SET THE CHOCOLATE: Let the truffles sit at room temperature until the chocolate is set or refrigerate for a few minutes to speed up the process.

Store any leftovers in an airtight container in the refrigerator.