

# Maple Pecan Truffles

**Prep Time:** 20 minutes

**Cook Time:** 10 minutes

1/2 C heavy cream

1 T unsalted butter

1 T Maple Crème Oolong Tea

8 oz white chocolate, chopped

1/4 C chopped pecans for coating

**In a saucepan, heat** the cream and butter until just boiling.

**Remove from heat** and steep the tea for 5 minutes.

**Strain and pour** over the chopped white chocolate.

**Stir until smooth** and refrigerate for 2 hours.

**Scoop and roll** into balls, then coat with chopped pecans.