

White Chocolate Peppermint Truffles

Prep Time: 20 minutes

Cook Time: 10 minutes

1/2 C heavy cream

1 T unsalted butter

1 T Peppermint Tea

8 oz white chocolate, chopped

1/4 C crushed candy canes 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 crushed candy canes.