

Spiced Apple Chai Truffles

Prep Time: 20 minutes

Cook Time: 10 minutes

1/2 C heavy cream
1 T unsalted butter
1 T Spiced Apple Chai Tea

8 oz milk chocolate, chopped
1/4 C crushed graham crackers 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 milk chocolate.

Stir until smooth and refrigerate for 2 hours.

Scoop and roll into balls, then coat with crushed graham crackers.