

Raspberry Earl Grey Truffles

Prep Time: 20 minutes

Cook Time: 10 minutes

1/2 C heavy cream
1 T unsalted butter
1 T Earl Grey Bravo Tea

1 T Raspberry Patch Tea
8 oz dark chocolate, chopped
1/4 C cocoa powder for dusting

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

Remove from heat and steep the teas for 5 minutes.

Strain and pour over the chopped dark chocolate.

Stir until smooth and refrigerate for 2 hours.

Scoop and roll into balls, then dust with cocoa powder.