

Peppermint Mocha Truffles

Prep Time: 20 minutes

Cook Time: 10 minutes

1/2 C heavy cream
1 T unsalted butter
1 T Peppermint Tea

1 t instant coffee granules
8 oz dark 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 dark chocolate.

Stir in the instant coffee until smooth and refrigerate for 2 hours.

Scoop and roll into balls, then coat with crushed candy canes.