



CHOCOLATE TRUFFLES

7 oz. Ghirardelli semi-sweet chocolate chips, milk chocolate or
a mix of both

1 T. butter

$\frac{1}{3}$ cup heavy cream

1 T. Grand Marnier

Melt chocolate and butter in a double boiler. Add cream and Grand Marnier, mix, pour into a bowl. Let cool. Refrigerate until firm.

Pipe* into balls in mini baking cups. Sprinkle with cocoa powder or confectioner's sugar.

*May also be hand-rolled into balls and then rolled in cocoa powder or confectioner's sugar before placing in cups.