

Chocolate Truffles

Learn how to make EASY chocolate truffles ~ this homemade candy makes thoughtful gifts for hosts, the holidays, and Valentine's Day!

Prep Time	chilling	Total Time
15 mins	1 hr	1 hr 15 mins

Course: Dessert Cuisine: French Diet: Gluten Free
Servings: 30 Calories: 66kcal Author: [Sue Moran](#)



4 from 17 votes

Equipment

- small 1" scoop [Buy one here.](#)

Ingredients

- 8 oz dark chocolate or good quality dark chocolate chips
- 1/2 cup [heavy cream](#)
- 2 Tbsp butter, room temperature
- 1 tsp [vanilla*](#)
- pinch salt
- unsweetened cocoa powder for rolling

Instructions

1. If you're using bar chocolate, chop it finely. You can break it up in chunks and put it in a food processor or use a large sharp knife. (If you are using chocolate chips, there's no need to chop.) Put the chocolate, the butter, and the salt in a heatproof bowl.
2. Heat the cream in a small sauce pan until it is just about to boil. Pour the cream over the chocolate and let it sit for about 10 minutes.
3. Stir the cream and chocolate together until the mixture is smooth and silky. This takes a minute or two while the chocolate, butter, and cream come together. If for any reason your mixture remains lumpy you can microwave it briefly (in 30 second increments) to re-heat and then continue stirring. Stir in the vanilla, or other flavoring you like.
4. Pour the mixture into a shallow baking dish, or pie plate and put in the refrigerator until set, about 2 hours or until firm enough to scoop and roll.
5. Line a baking sheet with parchment or foil. Using a 1" sized scoop, scoop out small balls of ganache and set them on the baking sheet. You don't have to use a scoop, it just makes it easier to form and release uniform sized balls. The balls will be roughly shaped at this point, you'll roll them smooth next..
6. Put about half a cup of cocoa powder in a small bowl. Dust your palms with cocoa powder and roll each truffle to form a smooth ball, then roll it in the cocoa powder to fully coat. Lay it back on the baking sheet while you finish the rest of the batch.
7. Keep truffles chilled. They can be stored in the refrigerator for up to 2 weeks. Store them in a single layer, or separate the layers with waxed paper.

8. Truffles can be frozen for up to 3 months.

Notes

*You can use other flavorings like almond, rum, orange, etc. You can also flavor your truffles with liqueur: use 1 tablespoon for this recipe.

Nutrition

Serving: 1truffle | Calories: 66kcal | Carbohydrates: 4g | Protein: 1g | Fat: 5g | Saturated Fat: 3g | Polyunsaturated Fat: 0.2g | Monounsaturated Fat: 2g | Trans Fat: 0.03g | Cholesterol: 7mg | Sodium: 9mg | Potassium: 58mg | Fiber: 1g | Sugar: 2g | Vitamin A: 85IU | Vitamin C: 0.02mg | Calcium: 8mg | Iron: 1mg

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