

# CHOCOLATE TRUFFLES

9 oz semi sweet chocolate bar

2/3 cup heavy cream

OR

2/3 cup coconut cream

½ tsp vanilla (optional)

*For coating*

Crushed freeze-dried strawberries/raspberries

Shredded coconut

Ground nuts

Coca powder

Let your imagination run free!



# CHOCOLATE TRUFFLES

Put finely chopped chocolate in a bowl.  
Set aside

Heat cream until simmering. Remove from heat and pour over finely chopped chocolate. Let sit for a couple of minutes then stir until smooth. Add the vanilla if using.

Refrigerate chocolate until semi firm.

Once the chocolate is firm enough, scoop mixture and roll into balls

Roll each ball in coating of your choice.

Take photos to share and enjoy!