

# CHOCOLATE TRUFFLES

*(Like fudgy balls of amazingness! Recipe from Jessica)*

- ❖ 8-9 ounces semi- or bittersweet chocolate, coarsely chopped
- ❖ 4 ounces unsweetened chocolate
- ❖ 8 tablespoons unsalted butter
- ❖ 1 (14 ounce) can sweetened condensed milk
- ❖ Smidge of Kahlua (optional)
- ❖ Cocoa powder

1. Heat chocolates, butter & milk in pan until partially melted.
2. Remove from heat and stir until completely melted.
3. Whisk in Kahlua, if desired, until creamy-smooth.
4. Transfer to a bowl and let stand until firm enough to hold its shape, about 2 hours.
5. Scoop with a spoon and roll into balls.
6. Roll each truffle in cocoa powder.