

Coffee Truffles

- Prep Time: 5 minutes
- Cook Time: 10 minutes
- Total Time: 15 minutes (plus 30 minutes to set)
- Servings: 24 truffles



Ingredients:

- 1/2 cup Friendly Farms Heavy Whipping Cream
 - 1/4 cup Connellys Original Country Cream
 - 2 tablespoons Beaumont Regular Instant Coffee
 - 5.29 ounces Choceur Dark Chocolate Bar, broken into squares
 - 5.29 ounces Choceur Milk Chocolate Bar, broken into squares
 - 1/4 teaspoon Stonemill Sea Salt Grinder
 - 1 cup Southern Grove Chopped Walnuts, divided
 - 2.8 ounces (2 mini bars) Choceur Mini White Chocolate Bars
 - 3 tablespoons Baker's Corner Baking Cocoa
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Directions:

1. In a medium-sized pot, bring heavy cream to a slow boil. Stir in alcohol and coffee until coffee is dissolved. Add dark chocolate, milk chocolate and salt. Stir until chocolate is melted. Remove from heat.
2. Stir in walnuts. Pour mixture into a bowl and refrigerate until firm.
3. While mixture is setting, in a microwave-safe bowl, melt white chocolate, stirring at 30 second intervals.
4. On a plate or parchment paper, pour cocoa. Reserve.
5. Remove chocolate mixture from refrigerator and form small balls. Drizzle some with melted white chocolate. Roll the rest in cocoa powder.

TIP: You can split the mixture, add nuts to only 1/2 of the mixture and sprinkle white chocolate drizzle with festive sprinkles.



Recipe Courtesy of:
ALDI Test Kitchen