

Amaretto Chocolate Truffles

Not to be confused with amaretti, the sweet almond cookies originating in Piedmont, these Amaretto Chocolate Truffles are a Valentine's dessert delight. Amaretto, the almond-flavored liqueur offers a fruity note to rich chocolate truffle.

PREP TIME: 30 minutes **CHILL TIME:** 1 hour **TOTAL TIME:** 1 hours 30 minutes **SERVINGS:** 18 truffles

INGREDIENTS

- 3/4 cup dark chocolate chips
- 1/3 cup heavy whipping cream
- 1-1/2 Tablespoons amaretto liqueur
- 1/4 cup cocoa powder

DIRECTIONS

1. Heat heavy cream in a small pot, stirring frequently, until it starts to simmer.
2. Place chocolate chips in a bowl that can withstand hot liquids. Pour heated heavy cream onto chocolate chips. Mix well and add amaretto liqueur. Once fully mixed, add bowl with truffle mixture to refrigerator and allow to cool for at least one hour.
3. Place cocoa powder on a large plate for use for dusting.
4. Remove bowl from refrigerator and scoop into even balls, then roll in cocoa powder to coat truffles. Place finished truffles onto a small platter. Keep refrigerated until serving.

Nutrition Information (1 truffle): Calories 68, Total Fat 5 grams, Saturated Fat 3 grams, Cholesterol 6 milligrams, Sodium 2 milligrams, Carbohydrates 6 grams, Sugar 5 grams, Fiber <1 gram, Protein <1 gram