

1 Cup cream
8oz Chocolate
2 Tb butter

Flavorings: Coffee,
Peanut butter, Bailey's, Mint,
Chambord, Chili, Ameretto,
Curry, ect

- 1. Chop up 8 oz chocolate,**
- 2. Simmer cream with flavoring if desired, add 2 tbs butter into cream**
- 3. Add half of warm cream to chocolate bowl**
- 4. Whisk mixture until smooth, add the rest of the cream and any liquid flavor you want**
- 5. Pour ganache into baking pan, spread evenly, place in freezer 30 min until set**
- 6. Form rounds, place on baking sheet lined with paper, harden 15 min in freezer**
- 7. Roll truffles into marbles, quickly or else you'll have choco hands**
- 8. Dust truffles with cocoa, or roll in nuts, or coffee grounds ect.**
- 9. Set in fridge 5 min**