

Truffles for Christmas

Recipes from Kerryanne at Shabby Art Boutique
<https://shabbyartboutique.com>

Oreo Truffles

Ingredients:

200 grams of biscuits (I used the plain cream filled Oreo's),
80 grams of Philadelphia Cream Cheese – I used the light version,
White chocolate melts.

Method:

1. Crush biscuits in a food processor.
2. Add 80 grams of chopped up Cream Cheese and mix ingredients together in food processor.
3. Roll mixture into small balls and place in refrigerator to chill and firm.
4. Meanwhile, melt white chocolate for dipping.
5. Using a dipping tool or fork, lower the balls one at the time into the melted chocolate mix. Shake off excess chocolate and leave to dry on a sheet of silicon paper.
6. Enhance the top of your balls with a sprinkling of crushed candy cane or cookie crumbs.

Chocolate Mint Truffles

Ingredients:

Family block (220 grams) of Cadbury's peppermint flavoured chocolate,
250 gram packet of Choc Ripple biscuits,
Condensed Milk – approximately 1/2 can of 395 gram can.
Shredded Coconut (optional).

Condensed Milk and Choc Ripple biscuits are a staple in my pantry, but you could easily substitute the biscuits for any other kind of chocolate flavoured biscuit.

I have a Thermomix, so I literally make this mix in just 30 seconds, but you can also use a food processor.

Method:

1. Start by crushing the choc biscuits in the food processor.
2. Next, crush peppermint chocolate... my favourite part of this recipe!
3. Mix the crushed biscuit and chocolate together in the food processor.
4. Stir in enough condensed milk to moisten – (I find about 1/3 to 1/2 a can is adequate).
5. Roll mixture either in balls or in a log roll and cover in coconut (optional).
6. Refrigerate until firm.

Cherry Brandy Balls/Truffles

Ingredients:

- 1 packet Marie biscuits.
- 1 tin Sweetened Condensed Milk,
- 2 rounded tablespoons cocoa,
- ½ cup shredded coconut,
- 4 tablespoons brandy,
- ½ cup glace cherries,
- Chocolate for dipping.

Method:

1. Chop cherries and soak for a couple of hours in brandy.
2. Crush biscuits finely.
3. In a bowl, combine crushed biscuits, cocoa and coconut.
4. Add in condensed milk and cherry mixture.
5. Chill in fridge until set.
6. Roll into small balls and chill again while preparing chocolate.
7. Using a dipping tool or fork, lower the balls one at the time into the melted chocolate mix. Shake off excess chocolate and leave to dry on a sheet of silicon paper.