

YINZER YUMS OF YESTERYEAR

VALENTINES DAY TRUFFLES

INGREDIENTS

- 2 and 1/4 cups dark chocolate, melted
- 1/2 cup whipping cream
- 1 and 1/2 tsp. vanilla
- Unsweetened cocoa powder



PREPARATION

Melt the chocolate on a double boiler while scalding my cream in a small saucepan. Once the chocolate melts, turn off the heat. Turn off the cream once it bubbles and turns a tinge of yellow.

Wait 5 minutes then add vanilla to the cream. Blend the chocolate and cream together with a wooden spoon until the mixture is smooth. Place the bowl in the refrigerator for four hours before scooping.

Scoop the balls with a 1 tsp. cookie scoop or a small spoon and form them into little balls. Dust them with Hershey's unsweetened cocoa powder. Makes about 48 truffles.

