

Betty's White Chocolate Truffles for Valentine's Day



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In this video, Betty demonstrates how to make White Chocolate Truffles for Valentine's Day. These are delightful and so easy to make!

Ingredients:

11 ounces to 12 ounces white chocolate chips (I used Ghirardelli white chocolate chips.)
 $\frac{3}{4}$ cup heavy whipping cream
 $\frac{1}{2}$ teaspoon almond extract
unsweetened cocoa powder for coating truffles

Place 11 ounces to 12 ounces white chocolate chips in a large bowl and set aside. In a small saucepan over low to medium heat, bring $\frac{3}{4}$ cup heavy whipping cream to the boiling point. Do not boil. Pour the hot cream over the white chocolate chips in the bowl. Stir until the chocolate dissolves. Add $\frac{1}{2}$ teaspoon almond extract and stir to combine. Let sit at room temperature for 1 hour. Scoop out tablespoon-sized portions of truffle mixture and place on a baking pan that has been lined with parchment paper. (You may need to refrigerate them for a half-hour or so, if they are too sticky.) You should get about 20 tablespoonfuls, all the same size, but not shaped at this point. Refrigerate until a tablespoonful can be shaped using your hands. Form each tablespoon into a round ball. When each ball is formed, place it back on the parchment paper-lined pan. When all balls are formed, roll each of them in cocoa powder, shake off the excess cocoa, and place on a nice serving dish. These are ready to serve. Refrigerate to store, but bring to room temperature to serve. These are rich, but they are very nice for a Christmas celebration! I hope you enjoy them! Happy Valentine's Day!!!

Love, Betty