

CHOCOLATE PEPPERMINT TRUFFLES

COOKIE MAKING CLASS TUESDAY, 12/8 5-6:30PM

INGREDIENT LIST

- 8 Tablespoons butter, softened
- 3/4 cup brown sugar
- 1 - 14 ounce can sweetened condensed milk
- 1 teaspoon peppermint extract
- 2 1/2 cups flour
- 1/2 cup mini chocolate chips
- 1 cup crushed candy cane pieces
- pink gel food coloring (optional)
- 2 - 10 ounce packages chocolate melts



NO Baking needed!

Instructions

1. Cream together the butter and sugar in a large mixing bowl. Beat in the sweetened condensed milk and peppermint extract.
2. Slowly add the flour until combined. Add a little bit of gel food color with a toothpick and stir until you get the desired color.
3. Stir in the chocolate chips and candy cane pieces by hand. Roll the dough into 72 even balls.
4. Place on a baking sheet covered with parchment paper. Freeze for at least 30 minutes.
5. Melt the chocolate according to the package directions. Stir until melted and creamy. Use a toothpick to dip the truffles. Place on the parchment paper. Twist out the toothpick. Let set. Repeat with all the truffles.
6. Spoon the leftover chocolate into a plastic baggie. Cut a small tip of one corner. Drizzle over the truffles to hide the toothpick mark.
7. Let set completely. Store in a sealed container on the counter or the refrigerator. These can also be frozen for later.