

Decadent Chocolate Truffles

Indulge in rich and creamy chocolate truffles that will satisfy your sweet cravings.


60 min

Total time

Medium

Difficulty

250

kcal / serving

Ingredients

- 1/2 cup heavy cream
- 8 oz. dark chocolate, finely chopped
- 1/4 cup unsweetened cocoa powder

Steps

- 1 Heat the heavy cream in a saucepan until it simmers.
- 2 Pour the hot cream over the chopped dark chocolate in a bowl.
- 3 Stir until the chocolate is completely melted and smooth.
- 4 Chill the mixture in the refrigerator for 2 hours.
- 5 Scoop out small portions and roll them into balls.
- 6 Roll the truffles in cocoa powder to coat evenly.
- 7 Enjoy these decadent treats!