

Hot Chocolate Truffles

From: YourCupofCake

Ingredients:

2 $\frac{3}{4}$ Cups Semi-sweet chocolate chips

1 Cup Heavy cream

1 Tbsp Sugar

$\frac{1}{4}$ tsp Salt

2 tsp Vanilla extract

Cocoa powder, Crushed candy canes, Mini chocolate chips for rolling



Directions:

Place all ingredients in a pot and melt together on low heat, until smooth. Stir constantly.

Let cool in the fridge until stiff enough to scoop.

Make small scoops, about 2 tbsp. each. Place them in the freezer for an hour.

Remove scoops and roll into balls.

Roll in your choice of decoration. Crushed candy cane, cocoa, cinnamon or mini marshmallows. (If you try the marshmallows, you really have to push the marshmallows into the chocolate balls.)

Wrap each ball in saran wrap and keep chilled until ready to use.

When ready, drop chocolate ball into 1 $\frac{1}{2}$ cups of hot milk and stir.

ENJOY!