



Chocolate Truffles

Our coconut truffle recipe was so popular that we decided to follow it up with this simple recipe for chocolate truffles, which only require a few very basic ingredients. The secret ingredient is rum extract, which spices up the truffles without overpowering the other flavors. Enjoy!

Ingredients

1 block (roughly 1 lb) dark chocolate
1/2 cup thickened cream
1 tsp rum extract
Flavored sprinkles
Cocoa powder
Crushed pistachios

Preparation Process

Add water to a large saucepan, set to simmer and place a large glass bowl over top of the saucepan

Place the chocolate, cream and rum extract into the glass bowl and stir until the chocolate and cream are melted, then remove from heat and refrigerate for 4 hours

Roll the chocolate mixture into balls and coat in pistachio, cocoa powder or flavored sprinkles, depending on your preference, and serve.

If you want to watch the video again. Click [here](#).