

Sweet Making



Chocolate Truffles

To make about 10 truffles you will need:

100g (4oz) milk or dark chocolate drops

25g (1oz) butter or dairy free spread

25g (1oz) icing sugar

50g (2oz) plain cake (may need to be egg, dairy, gluten free), crumbled into fine crumbs

4 tablespoons sugar strands

Small paper cases

What to do:

1. get an adult to melt the chocolate and butter in a bowl in the microwave, this takes about 1 - 2 minutes
2. stir the chocolate with a wooden spoon carefully as it will be hot
3. with a sieve, sift the icing sugar into the bowl, add the cake crumbs and stir together to make a smooth mixture
4. leave the chocolate mixture in the bowl and put the sugar strands on a plate
5. scoop up some of the mixture with a teaspoon and then use your hands to make it into a ball, roll in the sugar strands until it is covered with them
6. put the truffle in the paper case. Then make lots more truffles in the same way. Put them all onto a plate
7. put the plate in the fridge for 30 minutes to chill them

Store in an airtight container in a fridge and eat within 5 days

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