

Peppermint Chocolate Truffles

THM-Friendly: S

- 1/3 cup heavy cream
- 1 Tbsp. unsalted butter or coconut oil
- 1 bag (about 1 cup) of on-plan chocolate chips (I like Lily's)
- 1/2 tsp. peppermint extract (more if desired)

Optional coating choices:

- dark chocolate (85% or higher)
- Lily's chocolate hazelnuts
- cocoa powder
- Gentle Sweet



Place the chips into a bowl and set aside.

In a small saucepan, combine the heavy cream and butter. Let the butter melt, then continue to heat until the cream just barely starts to simmer. Remove from heat. Stir in the peppermint extract.

Immediately, while the cream is still hot, pour it over the chocolate. Set aside for 2 minutes to allow the chocolate to melt, then stir together until nice and smooth. Pour the chocolate into a small glass dish. Refrigerate for about 2 hours, until the ganache is thick and semi-firm but not too hard.

Line a pan with parchment paper. Use an extra small cookie scoop to scoop the chocolate mixture, shape into balls, and put onto the pan. Refrigerate about 20 minutes to firm up.

Melt chocolate with 1 tsp. coconut oil. Roll the truffles in a topping of choice or coat in chocolate. Set on waxed paper. Store truffles in the refrigerator. Take them out about 20 minutes before serving.

enJOY!

