

# Sweet! Recipes

## Easy Oreo Truffles



### Ingredients:

36 OREO Cookies, finely crushed, divided

1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened

4 pkg. (4 oz. each) BAKER'S Semi-Sweet Chocolate, broken into pieces, melted

### Make It

**RESERVE** 1/4 cup cookie crumbs. Mix cream cheese and remaining cookie crumbs until blended.

**SHAPE** into 48 (1-inch) balls. Dip in melted chocolate; place on waxed paper-covered rimmed baking sheet. Sprinkle with reserved cookie crumbs.

**REFRIGERATE** 1 hour or until firm.

### Dipping Tips

#### How to Melt Chocolate

Place chocolate in microwavable bowl. Microwave on HIGH 2-1/2 min. or until chocolate is completely melted, stirring every 30 sec.

#### How to Easily Dip Truffles

To easily coat truffles with the melted chocolate, add truffles, in batches, to bowl of melted chocolate. Use 2 forks to roll truffles in chocolate until evenly coated. Remove truffles with forks, letting excess chocolate drip back into bowl. Place truffles on prepared baking sheet; let stand until firm.

#### How to Store

Store in tightly covered container in refrigerator

# Goosey Chocolate Coconut Truffles

*makes about 24 teaspoon-sized truffles*

3 cups sweetened, shredded coconut

1/2 cup powdered sugar

1/2 cup sweetened condensed milk

1/4 cup coconut oil, melted

1 1/2-2 cups milk chocolate chips, melted

In a large bowl, combined coconut and sugar and mix to combine.

Add in milk and coconut oil, mix constantly until a gooey coconut filling results.

Roll between the palm of your hands into teaspoon-sized (or a little larger) balls and place on a parchment-lined baking sheet.

Freeze for 15 minutes, then remove from freeze and roll again between your palms to smooth any coconut edges.

Freeze for 10-15 minutes more.

While freezing, melt chocolate chips in a double boiled or microwave. Remove coconut balls from freezer and immediately dip.



Refrigerate until ready to serve – at least 15 minutes.

# Cherry Cordials- Homemade and Yummy!

**Yield: 40 chocolate-covered cherries**

**Ingredients:**

- 40 maraschino cherries with stems (about one 20-oz jar)
- 1/4 cup (2 oz) butter, softened to room temperature
- 1 tbsp light corn syrup
- 2 tbsp reserved cherry liquid (can substitute cherry liqueur)
- 1/2 tsp almond extract (optional)
- 3 cups powdered sugar, sifted
- 1 lb semi-sweet chocolate



**Preparation:**

- 1. The day before you want to make the chocolate-covered cherries, drain the cherries from their soaking liquid and reserve 2 tbsp of the liquid. Pat them dry between sheets of paper towel, and let them sit on a wire rack overnight to dry.**
- 2. The next day, prepare the fondant filling. In the large bowl of a stand mixer, combine the butter, corn syrup, reserved cherry liquid, almond extract, and beat until combined. It is okay if the butter separates at this point—it will all come together soon.**
- 3. Stop the mixer and add the powdered sugar to the bowl, then mix on low speed until the candy comes together in a ball around the mixing paddle. Scrape the bottom of the bowl to make sure everything is incorporated, and check the texture of the candy: it should be quite soft, but not so sticky that you cannot handle it. If necessary, add a little more powdered sugar to make it workable, but remember: the softer it is to begin with, the sooner it will liquefy!**
- 4. Use a small candy scoop or a teaspoon to form a quarter-sized ball of fondant, and roll it in your hands to get it round. Flatten the ball between your palms, and place a cherry in the center of the fondant. Bring together the outer edges and pinch the fondant together at the top where the stem extends from the cherry. Make sure the cherry is covered completely, then roll it between your palms to smooth out any seams or wrinkles and get it round. Place the cherry on a waxed paper-covered baking sheet, then repeat with the remaining cherries until they are all covered with fondant. If you are confused about this process, refer to the [chocolate-covered cherries photo tutorial](#).**

**5.** Because the fondant is fairly soft, it needs to be refrigerated before you can dip the cherries. Refrigerate the tray until the fondant feels firm, at least 30 minutes. Then dip your cherries in tempered chocolate.

# Gayle Harte's Chocolate Truffles

To make approximately 2 lbs. or 60 truffles

**Ingredients:** Tip: In any recipe you make, the final results are only as good as the ingredients. Use the best decent chocolate, heavy cream, unsalted butter and flavors that **will fit within your budget.**

- 2 lbs. semisweet or milk chocolate. Chocolate chips are okay.
- 1 cup heavy whipping cream (do NOT substitute half and half)
- 2 oz. **unsalted** butter
- ¼ to ½ cup raspberry jam or raspberry butter (Try to find the best ingredients that will fit into the budget. Ex. If making raspberry truffles, try to find a decent raspberry preserve with less sugar for a stronger flavor, ex. sweetened only with juice.)
- Cocoa to sprinkle on truffles
- About 4 oz. chopped nuts to roll truffles in (if using)

Option: some people like to sprinkle a tiny dash of sea salt on at the very last for a taste contrast and a little sparkle and crunch.

## Truffle Hunting: Chocolate Truffle Recipe by Gayle Harte

*To make approximately 2 lbs. or 60 truffles.*

1. Have all your ingredients ready and measured out. Butter at room temperature.
2. Make your truffle centers before tempering the chocolate to dip them in.
3. Chop all of your bittersweet or semisweet chocolate into small pieces about ¼" to ½" in size. Divide into two bowls, each 16 oz.
4. Heat 1 cup of cream to boiling and remove from heat.
5. To make ganache with an added flavor: ex. Add ¼ cup raspberry jam or 1 tablespoon of instant coffee to cream. Stir and then remove from heat and let cool to 120° F.
6. Use your thermometer to check the temperature. When cream has cooled to 120° F, pour it over 1 lb. (16 oz.) chocolate. If cream is too hot, the cocoa butter will separate and you will have an oily mess. If cream is too cool, it will not melt the chocolate. Let it sit for a minute or two, and then mix it with the whisk and the chocolate will melt.



7. When the chocolate mixture has cooled to 100° F, whisk in the butter 1 tablespoon at a time.

8. If you are hand-rolling centers, keep them in the same dish and cover. Refrigerate the mixture. If you are planning to cut in squares and dip with a dipping fork, then pour into a shallow pan lined with parchment paper so the chocolate is about ¼” to 3/8” thick.

9. The chocolate should set up in about an hour. If you are in a big hurry, you can put it in the freezer.

#### Getting the centers ready for hand dipping

When the ganache is firm, use a small melon ball scoop, small ice cream scoop or a teaspoon and scoop out a small ball shape of ganache. Repeat until all the ganache is scooped. Do NOT make balls too big – about 1 inch in diameter maximum.

1. Take a scoop of ganache and roll it into a round ball. If the ganache gets too soft, put it back into the refrigerator.

2. After all the ganache is rolled into balls, put it back in the refrigerator while you temper the chocolate.

#### Cutting the ganache into squares for dipping with fork

1. When the ganache is firm, turn the pan over on a cutting board and peel off the parchment paper.

2. With a ruler, measure and mark 1-inch increments in the ganache.

3. Carefully cut the slab of ganache into 1” squares and refrigerate until ready to dip.