

# Truffle

1/3 cup whipping cream

6 oz dark chocolate mini chips / or (finely chopped chocolate)

2 Tbsp very soft butter

Bring cream to a boil.

Pour immediately over chocolate wait one minute.

Whisk until smooth and shiny.

Whisk in butter completely.

Let cool 5-10 minutes if you are pouring over a cake or other object.

Refrigerate 3 hours until firm before dipping in chocolate to make truffles

Can also use to pipe.

If you are going to pipe borders and intricate things add some powdered sugar and beat.

Recipe donated by **Angie Larsen**