

Candy balls

Ingredients

8 oz bittersweet (semisweet) Chocolate, finely chopped

½ cup heavy cream or coconut cream

assorted coatings -

crushed peppermint candy, toasted sweetened shredded coconut, finely chopped pistachios or other nuts, and cocoa powder

Directions

Place chocolate in a medium bowl. Bring cream to a boil in a small saucepan over medium heat. Pour over chocolate. Let sit 2 - 3 minutes, then whisk until smooth. Refrigerate uncovered until somewhat firm - about 1 hour

Spoon mounds (2 level tsp each) of chocolate mixture onto a large baking sheet lined with parchment or wax paper. Return to refrigerator for 15 minutes

With your hands, roll mounds into balls. Place desired coatings in shallow bowls, roll balls in coatings, pressing in and covering completely. Return to baking sheet, chill until set, about 30 minutes



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