

Coffee Chocolate Truffles



Ingredients:

- * 3/4 cup heavy whipping cream*
- * 8 ounces good quality, chopped semi-sweet chocolate*
- * 2 tablespoons finely ground coffee beans (you can select based on your personal preferences)*
- * 2 tablespoons unsalted butter*
- * 2 tablespoons Kahlua*
- * 1.5 cups finely chopped pecans, walnuts or other nuts, or 1/2 cup unsweetened dark cocoa powder or confectioners sugar*

Preparation:

- 1. In a double broiler, bring the cream to a simmer.*
- 2. Slowly add the chopped chocolate a few pieces at a time, whisking constantly until the mixture is thick and smooth.*
- 3. Whisk in the coffee.*
- 4. Whisk in the butter until it is fully melted.*
- 5. Slowly whisk in the Kahlua. Add it very slowly if it is chilled. (This will prevent it from hardening the chocolate and harming the final product's texture.)*
- 6. Remove the mixture from heat and pour it into a shallow baking dish.*
- 7. Place the baking dish in the fridge overnight or in the freezer until the chocolate has hardened (roughly a few hours).*
- 8. Once the chocolate has hardened, spread the chopped nuts or other toppings across a large, flat surface (such as a cutting board).*
- 9. Remove the chocolate from the fridge/freezer.*
- 10. Scoop a bite-sized piece of chocolate from the baking dish, roll it into a ball with your hands and roll it in the toppings. Set it aside on parchment paper or a baking sheet.*

- 11. Repeat until you have used all of the chocolate.**
- 12. Cover and refrigerate the truffles until they are firm.**

Makes about 20 to 25 truffles. Serve cold or at room temperature. When stored in a sealed container, the truffles keep about two weeks in the fridge or two months in the freezer... assuming you can keep yourself from eating them all first!

About Mountain's Edge Coffee

Mountain's Edge Coffee is a family owned and operated coffee roasting company located in beautiful Berthoud, CO. (pronounced Ber-thud) Our goal was, and always will be, to deliver the freshest roasted coffee possible at a reasonable price. We take our time with every roast to bring out the most flavor from the bean to give you the ultimate flavor experience. Basically, we love coffee and love the opportunity to share it with you. Thank you for joining us.