

Valentine's Truffles: by Irina Just

10 oz semi-sweet or dark chocolate pieces
1/2 cup low-fat or fat-free evaporated milk
2 tbsp unsalted (organic) butter, softened (but not melted)
2 teaspoons vanilla (or rum, to make rum balls)
unsweetened cocoa to roll the truffles in (about 1/4 cup?)

In a food processor, finely chop the chocolate pieces. Bring the evap. milk to a boil and pour over the chocolate. Process until melted and thickened. Add butter and vanilla and blend thoroughly.

Refrigerate until firm (2-3 hours?).

Using a teaspoon, take small pieces, hand-roll them into a ball and then roll them in the cocoa.

Enjoy them immediately or refrigerate for future use.

Bon Appétit!