

MOCHA CAPPUCCINO TRUFFLES WITH BAILEY'S IRISH CREAM

INGREDIENTS

10 ounces semi chocolate or bittersweet chocolate, chopped (or chocolate morsels)
2 tablespoons unsalted butter
1/2 cup heavy cream
1/2 cup JIF Mocha Cappuccino Hazelnut Spread
1 teaspoon vanilla extract
4 tablespoons Bailey's Irish Cream liqueur (optional)
1 cup chocolate sprinkles or cocoa powder

DIRECTIONS

In a double boiler over barely simmering water, combine chocolate, butter, heavy cream and JIF Mocha Cappuccino Hazelnut Spread. Heat until chocolate is melted. Stir until you have a smooth mixture.

Remove from chocolate mixture from heat and allow it sit at room temperature for about 10 minutes. Whisk in vanilla and Bailey's, if using. Pour mixture into a shallow dish (such as a 8x8 brownie pan) and cover with plastic wrap.

Refrigerate for about 2 hours. If you refrigerate longer than two hours, the mixture will be too hard to work with. If this occurs, allow the mixture to sit at room temperature until they are pliable enough to work with.

Line a baking sheet with parchment paper. Using a small scoop (2 teaspoons) or a melon baller, scoop out chocolate mixture, roll into one inch balls, then roll in chocolate sprinkles or cocoa powder and place on prepared baking sheet.

Continue with remaining chocolate mixture. Refrigerate truffles until ready to serve.