

CHOCOLATE RASPBERRY STRIPE TRUFFLES

INGREDIENTS

for the chocolate layers (you will need two layers of this, so double the ingredients)

6 oz semi-sweet chocolate chips (1/2 bag)

3 oz butterscotch chips (1/4 bag)

1/2 can condensed milk

1 teaspoon vanilla

for the raspberry layer

6 oz white chocolate chips (1/2 bag)

3 oz butterscotch chips (1/4 bag)

1/2 can condensed milk

1 tablespoon raspberry extract

1/4 teaspoon red gel food coloring (optional; you can keep it white if you like)

DIRECTIONS

Prepare an 8x8 inch baking pan with a foil sling. Spray lightly with baking spray.

In a metal bowl over simmering water (or a double boiler), make the first chocolate layer. Melt chocolate and butterscotch chips. Add in condensed milk and vanilla and combine well. Remove from heat. Press mixture into prepared baking pan. Refrigerate for 4 hours.

To create the raspberry layer, in a metal bowl over simmering water, melt white chocolate and butterscotch chips. Add in vanilla and stir well. Remove from the heat and add the raspberry extract and food coloring. Carefully pour over the chocolate layer and return to the refrigerator for an additional 4 hours.

Finally, repeat the first chocolate layer, creating a third layer total. Melt chocolate and butterscotch chips. Add in condensed milk and vanilla and combine well. Remove from heat. Press mixture into prepared baking pan. Refrigerate for 4 more hours before lifting sling from pan and cutting into 1 1/2 inch pieces.