

Truffles – Recipe from www.myretrorecipes.com

- 6 oz semi-sweet chocolate (6 squares)*
- 4 oz. cream cheese (1/2 of 250 g pkg.)
- 1-1/2 cups icing/powdered sugar
- 1/2 teaspoon [Watkins Baking Vanilla](#)
- 1 tsp [Watkins Extract](#) of choice (see ideas below)

Cocoa, Icing/Powdered Sugar, Chocolate, Nuts, Coconut etc to roll truffles in.

Melt 6 oz chocolate in the microwave on high for 60 seconds.* Stir and continue cooking on high for another 30 seconds or until chocolate is completely melted.

Beat cream cheese until smooth. Add sugar and continue beating until well blended. Stir in chocolate, vanilla and extract. Refrigerate for 2 hours or until firm.

Shape into 1-inch balls. Roll in cocoa, colored sugar, finely chopped nuts, coconut etc. or dip in melted chocolate. Store in the refrigerator. Makes about 3 dozen truffles. Can be frozen.

*You can also use the double boiler method where you sit a metal bowl over a pot of boiling water.

Tips:

- ◇ 6 squares of semi-sweet chocolate may be substituted with 1 c of semi-sweet chocolate chips.
- ◇ Use one of the following **Watkins** Extracts: Raspberry, Butter, Peppermint, Orange,
- ◇ Almond (roll in finely chopped roasted almonds),
- ◇ Maple (roll in Watkins Chocolate Decorating Sprinkles),
- ◇ Butter Pecan (roll in chopped roasted pecans)
- ◇ Use white chocolate or white chocolate chips in place of semi-sweet.