



Chocolate Truffles

Ingredients:

- 3 (6 oz.) pkgs. semi-sweet chocolate chips
- 1 (14 oz.) can sweetened condensed milk (NOT evaporated milk)
- 1 tablespoon vanilla extract
- Finely chopped nuts, flaked coconut, chocolate sprinkles, colored sprinkles, unsweetened cocoa *or* colored sugar

Directions:

- In heavy saucepan, over low heat, melt chips with sweetened condensed milk. Remove from heat; stir in vanilla.
- Chill 2 hours or until firm.
- Shape into 1-inch balls; roll in any of the above coatings.
- Chill 1 hour or until firm. Store covered at room temperature.

Notes:

Microwave Directions:

In 1-quart glass measure, combine chips and sweetened condensed milk. Microwave on HIGH for 3 minutes, stirring after 1½ minutes. Stir until smooth. Proceed as above.

Amaretto: Omit vanilla. Add 3 tablespoons amaretto or other almond-flavored liqueur and ½ teaspoon almond extract. Roll in finely-chopped toasted almonds.

Orange: Omit vanilla. Add 3 tablespoons orange-flavored liqueur. Roll in finely-chopped toasted almonds mixed with finely-grated orange rind.

Rum: Omit vanilla. Add $\frac{1}{4}$ cup dark rum. Roll in flaked coconut.

Bourbon: Omit vanilla. Add 3 tablespoons bourbon. Roll in finely-chopped toasted nuts.

Yield: about 6 dozen