

Raspberry Chocolate Truffles



Ingredients:

12 oz semi-sweet chocolate chips or bar broken in pieces
1/2 c. heavy cream
2 Tbsp. unsalted butter
1/2 c. Just Jan's Seedless Raspberry Spread
pinch of salt
unsweetened cocoa powder (sifted) to coat truffles

Directions:

Place chocolate pieces in a bowl.

Heat cream and butter together in a heavy bottom sauce pan until it comes to a boil. Pour cream and butter over the chocolate and let stand for a minute or so. Stir vigorously until smooth. Add Just Jan's Seedless Raspberry Spread and pinch of salt. Stir until well combined.

Put plastic wrap on top of the chocolate in the bowl and chill in the refrigerator for at least 2 hrs. (may leave it overnight) Allow to sit on counter to warm up a bit before forming the truffles.

Using a teaspoon, scoop chocolate mixture into your hand and roll between your hands until you have a ball. Doesn't have to be perfect. Roll in sifted cocoa powder on a plate.