

Strawberry 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 Organic Strawberry 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 Organic Strawberry 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 over night) 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. Roll in sifted cocoa powder on a plate.