

## Chocolate Truffles

<http://userealbutter.com/2008/12/12/chocolate-truffles-recipe/>

1 lb. good quality dark chocolate  
1 cup heavy cream  
2-4 tbsps Grand Marnier (optional, to taste)

Fine chop the chocolate and place in a medium bowl. Heat the cream until it begins to boil. Remove from heat and pour the cream over the chocolate. Let sit for a minute (make sure all chocolate is covered by the cream). Stir the chocolate and cream together until velvety and smooth. Stir in Grand Marnier. Let the ganache cool until solid. Scoop out teaspoon-size balls of ganache and roll into a ball. Roll in cocoa powder, powdered sugar, nuts, crushed candy, or enrobe in tempered chocolate (if enrobing, you will want a pound of chocolate for the tempering and double enrobing may be necessary if cracking occurs on the first shell). I also like [this method](#).