

Cookie Butter Truffles

<http://userealbutter.com/2015/12/14/cookie-butter-truffles-recipe/>

1 cup creamy cookie butter (or 1 1/2 cups crunchy cookie butter and omit the crushed cookies below)

1/2 cup speculoos cookies, crushed

1/4 cup unsalted butter, room temperature

pinch of salt

2 cups confectioner's sugar

2 cups (12 oz.) dark chocolate, chopped

2 tbsps vegetable shortening

Place the cookie butter, crushed cookies, butter, and salt in a bowl and mix together until combined. Mix in the confectioner's sugar until the filling is smooth and sticky. Refrigerate the filling for an hour. Pinch off pieces of filling to roll 1-inch balls. If the filling gets too sticky and soft, return it to the refrigerator. When all the balls are done, place them in the freezer to set. Heat the chocolate and vegetable shortening in a double boiler (or over a water bath) until the chocolate is mostly melted. Remove from heat and stir until the chocolate is completely smooth. Take the cookie butter balls out of the freezer and dip each ball in the chocolate, letting the excess drip off, and setting it on a silpat sheet, parchment paper, or wax paper. Repeat until done. Let the chocolate harden before removing the balls. Serve at room temperature. Makes about 30.