

# Chocolate Cherry Truffles

*Celebrating Easter Together  
Publix Aprons*

## Yield: 24 truffles

*1/3 cup maraschino cherries, finely  
chopped  
1/3 cup heavy cream  
10 ounces bittersweet (or dark)  
chocolate morsels  
1 cup hot chocolate mix*

## Preparation Time: 20 minutes

In a small saucepan on medium-low, place the heavy cream and cherries. Bring to a simmer. Remove from the heat. Add the chocolate. Let stand for 5 minutes.,

In a bowl, whisk the cream mixture until smooth. Pour the mixture onto a baking sheet.

Chill for 60 minutes (or overnight).

Scoop and roll into one-inch balls (about one tablespoonful). Roll the truffle in hot chocolate mix until evenly coated.

Chill until ready to serve.

Start to Finish Time: 1 hour 30 minutes

*The lemon juice and zest should come from one lemon.*

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Per Serving (excluding unknown items): 367 Calories; 29g Fat (69.8% calories from fat); 2g Protein; 27g Carbohydrate; 1g Dietary Fiber; 108mg Cholesterol; 69mg Sodium. Exchanges: 0 Non-Fat Milk; 6 Fat; 1 1/2 Other Carbohydrates.

Desserts

## Per Serving Nutritional Analysis

Calories (kcal):	367	Vitamin B6 (mg):	trace
% Calories from Fat:	69.8%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	28.3%	Thiamin B1 (mg):	trace
% Calories from Protein:	1.9%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	29g	Folacin (mcg):	3mcg
Saturated Fat (g):	18g	Niacin (mg):	trace
Monounsaturated Fat (g):	8g	Caffeine (mg):	0mg

**Polyunsaturated Fat (g):** 1g  
**Cholesterol (mg):** 108mg  
**Carbohydrate (g):** 27g  
**Dietary Fiber (g):** 1g  
**Protein (g):** 2g  
**Sodium (mg):** 69mg  
**Potassium (mg):** 164mg  
**Calcium (mg):** 63mg  
**Iron (mg):** trace  
**Zinc (mg):** trace  
**Vitamin C (mg):** trace  
**Vitamin A (i.u.):** 1155IU  
**Vitamin A (r.e.):** 330 1/2RE

**Alcohol (kcal):** 0  
**% Refuse:** 0 0%

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### Food Exchanges

**Grain (Starch):** 0  
**Lean Meat:** 0  
**Vegetable:** 0  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 6  
**Other Carbohydrates:** 1 1/2

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## Nutrition Facts

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### Amount Per Serving

**Calories** 367                      **Calories from Fat:** 256

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### % Daily Values\*

<b>Total Fat</b> 29g	45%
Saturated Fat 18g	91%
<b>Cholesterol</b> 108mg	36%
<b>Sodium</b> 69mg	3%
<b>Total Carbohydrates</b> 27g	9%
Dietary Fiber 1g	3%
<b>Protein</b> 2g	
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<b>Vitamin A</b>	23%
<b>Vitamin C</b>	1%
<b>Calcium</b>	6%
<b>Iron</b>	2%

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\* Percent Daily Values are based on a 2000 calorie diet.