

Nut Crunch Truffles

*Celebrating Easter Together
Publix Aprons*

Yield: 24 truffles

*1/3 cup chocolate hazelnut spread
1/3 cup heavy cream
12 ounces semi sweet chocolate morsels
(or milk chocolate)
1 cup chopped hazelnuts, very finely
chopped*

Preparation Time: 20 minutes

In a small saucepan on medium-low, place the heavy cream and hazelnut spread. 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 hazelnuts 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.

Per Serving (excluding unknown items): 998 Calories; 101g Fat (86.2% calories from fat); 17g Protein; 20g Carbohydrate; 7g Dietary Fiber; 108mg Cholesterol; 33mg Sodium. Exchanges: 1 Grain(Starch); 1 1/2 Lean Meat; 0 Non-Fat Milk; 19 1/2 Fat.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	998	Vitamin B6 (mg):	.7mg
% Calories from Fat:	86.2%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	7.5%	Thiamin B1 (mg):	.6mg
% Calories from Protein:	6.3%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	101g	Folacin (mcg):	85mcg
Saturated Fat (g):	23g	Niacin (mg):	1mg
Monounsaturated Fat (g):	67g	Caffeine (mg):	0mg

Polyunsaturated Fat (g): 8g
Cholesterol (mg): 108mg
Carbohydrate (g): 20g
Dietary Fiber (g): 7g
Protein (g): 17g
Sodium (mg): 33mg
Potassium (mg): 571mg
Calcium (mg): 267mg
Iron (mg): 4mg
Zinc (mg): 3mg
Vitamin C (mg): 2mg
Vitamin A (i.u.): 1232IU
Vitamin A (r.e.): 338 1/2RE

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

Food Exchanges

Grain (Starch): 1
Lean Meat: 1 1/2
Vegetable: 0
Fruit: 0
Non-Fat Milk: 0
Fat: 19 1/2
Other Carbohydrates: 0

Nutrition Facts

Amount Per Serving

Calories 998 Calories from Fat: 860

% Daily Values*

Total Fat	101g	156%
Saturated Fat	23g	117%
Cholesterol	108mg	36%
Sodium	33mg	1%
Total Carbohydrates	20g	7%
Dietary Fiber	7g	28%
Protein	17g	
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Vitamin A		25%
Vitamin C		3%
Calcium		27%
Iron		21%

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