

Hazelnut Crunch Truffles

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Yield: 24 truffles

1/3 cup chocolate hazelnut spread
1/3 cup heavy cream
12 ounces semisweet chocolate morsels
1 cup premium hazelnuts, finely
chopped

Preparation Time: 20 minutes

Place the heavy cream and hazelnut spread in a small saucepan on medium-low heat. Bring to a simmer. Remove from the heat. Add the chocolate and 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.

Per Serving (excluding unknown items): 271 Calories; 29g Fat (94.5% calories from fat); 2g Protein; 2g Carbohydrate; 0g Dietary Fiber; 108mg Cholesterol; 30mg Sodium. Exchanges: 0 Non-Fat Milk; 6 Fat.