

# CHILI CHOCOLATE TRUFFLES

## INGREDIENTS:

- 4 ounces semisweet chocolate, finely chopped
- 4 ounces bittersweet chocolate, finely chopped  
(add milk chocolate if like you like less dark chocolate - 2 ounces or equal portions)
- 1 tablespoon unsalted butter
- 1/3 cup heavy (whipping) cream
- 1/2 teaspoon chipotle chili powder (you can reduce portion for less "spicy" or add a different spice or wine/liquor)
- 1/4 teaspoon sea salt
- 1 envelope (0.85 oz each) Swiss Miss® Simply Cocoa Milk Chocolate Hot Cocoa (or any of your flavored hot cocoa mixes)

## DIRECTIONS:

1. Place chocolate and butter in 8x8-inch microwave safe baking dish. Microwave on HIGH 45 seconds; stir. Microwave an additional 30 seconds.
2. Microwave heavy cream on HIGH 45 seconds; stir in chili powder and salt. Pour hot cream over chocolate and stir until melted and combined. Cover and refrigerate 1 hour or until firm.
3. **Option 1** - Use a melon baller to scoop chocolate mixture and shape into 1-inch balls. Roll each truffle in cocoa.\* Keep Frozen until ready to serve. Serve truffles at room temperature. TIPS Powder free latex gloves will make for mess-free rolling.

**\*Other option 2-** line pan with parchment paper spread chocolate, Cover and refrigerate 1 hour or until firm or freeze 1/2 hr - 1 hour easier to cut squares.Cut into small square, toss each truffle in cocoa. Keep Frozen until ready to serve. Serve truffles at room temperature.

**Other option 3-** line pan with parchment paper spread chocolate, Cover and refrigerate 1 hour or until firm or freeze 1/2 hr - 1 hour. Cut into large squares,toss each truffle in cocoa. Serve as a "Block of Cheese " to cut off portions of chocolate pieces. Keep Frozen until ready to serve. Serve truffles at room temperature.

Ideal to store in Freezer