



Easy, Yummy Chocolate, Rum & Raisin Truffles* Makes 20



1/4 cup dark raisins chopped

1/4 cup rum

1/2 cup heavy cream

1 1/2 tbsps unsalted butter

7 oz. dark chocolate (at least 70% cacao), broken into pieces

2 tbsps cocoa powder plus extra for rolling

1 tsp vanilla extract

Soak raisins in rum for 1 hour.

Bring cream to simmer over low heat. Add butter and stir until melted. Add chopped chocolate and stir until just melting. Remove from heat to melt completely.

Mix in cocoa powder and vanilla and stir until smooth. Stir in raisin rum mixture.

Place in covered bowl in fridge for two hours until firm.

Dust cocoa onto clean dry surface. Using your hands, roll mixture into balls then roll each ball in the cocoa until completely coated.

Store in lined airtight container in fridge.

* If not a raisin fan, skip the raisins and just stir in a little rum.

