



Gammy's House Recipes

www.GammvsHouse.co

Chocolate Mint Truffles

2 cups (11.5 oz. package) Milk Chocolate Morsels
1 cup (6 oz.) Semi-Sweet Chocolate Morsels
3/4 cup heavy whipping cream
1 tablespoon peppermint extract
1-1/2 cups finely chopped walnuts, toasted

Line baking sheet with waxed paper. Place milk chocolate and semi-sweet morsels in large mixer bowl. Heat cream to a gentle boil in small saucepan; pour over morsels. Let stand for 1 minute; stir until smooth. Stir in peppermint extract. Cover with plastic wrap; refrigerate for 35-45 minutes or until slightly thickened. Stir just until color lightens slightly. (Do not over mix or truffles will be grainy.) Drop by rounded teaspoonful onto prepared baking sheet; refrigerate for 10-15 minutes. Shape into balls; roll in walnuts. Store in airtight container in refrigerator.