

SCRUMTIOUS CHERRY FUDGE TRUFFLES

INGREDIENTS:

- ⅔ cup cream
- ½ teaspoon LorAnn Washington Cherry Super-Strength
- ½ cup dried tart cherries, finely chopped
- 12 ounces semi-sweet dark chocolate, chopped
- ⅓ cup cocoa powder



DIRECTIONS:

1. Scald the cream in a small saucepan until small bubbles form along the sides of the pan. Remove from heat and add in the cherry oil and the dried cherries. Let sit for 20 minutes to infuse the cream.
2. Place chopped chocolate in a large bowl. Place in microwave and heat on medium high for 1 minute. Stir with a spoon and continue to heat at 15 second intervals and stir until almost melted. Remove from microwave. Gently whisk the chocolate and cream until it is well-combined. Heat again for another 15 seconds if necessary.
3. Press a layer of cling wrap on top of the chocolate, and allow it to come to room temperature. Place the truffle cream in the refrigerator to firm up for about 2 hours.
4. Form the truffles. You can use a spoon to scoop 1-inch truffles onto a baking sheet lined with parchment. Or if you have a 1 inch scoop this works well too.
5. If truffles seem soft return to refrigerator for 15 minutes to harden.
6. Pour the cocoa powder on a sheet of waxed paper or parchment. Dust your hand with cocoa, and roll the truffle mounds into balls like you were making a snowball! Return to the refrigerator until firm, about 1 hour. Place in small candy cups to serve.

Yield : about 2-½ dozen