

# Coffee Truffles

*Chef Michelle - Aldi test Kitchen*  
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*1/2 cup heavy whipping cream*  
*1 bar (5.25 ounce) Choceur dark chocolate, broken into squares*  
*1 bar (7.05 ounce) Choceur European chocolate coffee & cream, broken into squares*  
*1 cup chopped walnuts*  
*1/8 cup O'Donnell's Irish Cream*

In a medium saucepan, bring the heavy cream to a boil. Reduce the heat. Add six squares of the dark chocolate and all of the coffee & cream chocolate. Stir until melted.

Remove from the heat. Stir in the walnuts and Irish cream.

Refrigerate for 45 minutes or until the chocolate is firm.

Finely grate the remainder of the dark chocolate.

Roll the chocolate mixture into small balls. Roll in the grated chocolate.

Serve chilled.

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Per Serving (excluding unknown items): 1169 Calories; 115g Fat (83.4% calories from fat); 33g Protein; 18g Carbohydrate; 6g Dietary Fiber; 163mg Cholesterol; 46mg Sodium. Exchanges: 1 Grain(Starch); 4 Lean Meat; 1/2 Non-Fat Milk; 21 Fat.