
Spiced Orange Truffles

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1/2 cup heavy cream
2 tablespoons butter
8 ounces bittersweet chocolate
2 tablespoons orange-flavored liqueur
pinch cardamom
pinch salt
crushed orange-flavored cookies or vanilla wafers (for rolling)

In a saucepan, bring the heavy cream and butter to a boil. Pour over the bittersweet chocolate and stir until melted.

Stir in the orange-flavored liqueur, a pinch of cardamom and a pinch of salt.

Chill until firm.

Scoop and roll into one-inch balls.

Roll the balls in the crushed orange-flavored cookies.

Chill until set.

Dessert

Per Serving (excluding unknown items): 1797 Calories; 192g Fat (82.2% calories from fat); 26g Protein; 67g Carbohydrate; 35g Dietary Fiber; 225mg Cholesterol; 311mg Sodium. Exchanges: 4 Grain(Starch); 1 1/2 Lean Meat; 1/2 Non-Fat Milk; 38 1/2 Fat.