

Truffles

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Yield: 1 dozen

*1 cup (6 ounces) milk
chocolate chips
3/4 cup whipped topping
1/4 teaspoon peppermint
extract
2 tablespoons cocoa (for
rolling)*

In a small saucepan, melt the chocolate chips over low heat. Place the melted chocolate in a mixing bowl. Cool to lukewarm, about 7 minutes.

Beat in the whipped topping and peppermint extract.

Place in the freezer for 15 minutes or until firm enough to form balls. Shape into one-inch balls.

Roll the balls in cocoa. Store in a covered container in the refrigerator.

Variations: Use vanilla butternut flavor extract in place of the peppermint extract. Add 1/3 cup of smooth peanut butter to the melted chips along with the whipped topping.

Per Serving (excluding unknown items): 1042 Calories; 66g Fat (54.2% calories from fat); 12g Protein; 113g Carbohydrate; 6g Dietary Fiber; 37mg Cholesterol; 152mg Sodium. Exchanges: 13 Fat; 7 1/2 Other Carbohydrates.