



Chocolate Truffles

These tasty truffles are made using yummy bourbon biscuits. It is a perfect recipe to make for someone you love as a valentines treat – unless of course you choose to eat them yourself!

Makes around 16 truffles

You will need:

- 200g Bourbon Biscuits
- 100g firm cream cheese
- 1 teaspoon vanilla extract
- 200g of milk, white or dark chocolate

To make your truffles:

1. Take the biscuits out of their packet and put them into a food bag. Tie and knot and give them a good bash until they are crumbs.
2. Measure out the cream cheese and add 1 teaspoon of vanilla extract.
3. In a large bowl, mix together the biscuits and cream cheese mixture.
4. Take around a teaspoon of mixture and roll in your hands to make a small ball. Continue to roll until all the mixture is used up.
5. Pop the truffles onto a plate and chill in the fridge for at least 45 minutes.
6. Just before taking the truffles out of the fridge, gently melt the chocolate in a bowl above a pan of hot water (you may need an adult to help)
7. Once the chocolate has completely melted, put the truffle on a spoon and cover with melted chocolate. Once covered, put the truffle onto a piece of greaseproof paper. Repeat with all the truffles.
8. Transfer the truffles to the fridge and cool until the chocolate has hardened. Your truffles are best stored in the fridge and eaten within 3 days.