



## Chocolate Biscuit Truffles

With just 3 key ingredients and no cooking required these super tasty truffles are so simple to make. Wrap or box them up to give as a gift or simply enjoy as a treat for yourself!

**Makes 16 truffles**

**You will need:**

250g biscuits (digestives or chocolate chip cookies work well)

Approx 200ml condensed milk (half a standard sized tin)

1tbsp cocoa powder / drinking chocolate

Grated milk, white or dark chocolate

**To make your truffles:**

1. Weigh the biscuits, put them into a food bag & tie and knot in the top. Give the biscuits a good bash with a rolling pin until they are crumbs.
2. Put the biscuits crumbs into a medium sized bowl and stir in the cocoa powder / drinking chocolate.
3. Add the condensed milk gradually, mixing until the ingredients forms a large sticky ball.
4. Take the ball of mixture and place on a mat or board. Divide onto 16 small pieces. Roll each piece into a ball.
5. Roll each truffle in the grated chocolate to coat and place onto a plate lined with greaseproof paper.
6. Pop the truffles into the fridge to chill for about 20 minutes.
7. Your truffles are best stored in the fridge and eaten within 3 days.

**Mighty Tip!**

Try getting creative and using different coatings for your truffles....we also love chopped nuts or desiccated coconut as an alternative to grated chocolate.