



Mint Chocolate Chip Truffles

Recipe Courtesy of Wilton Enterprises

- 1/2 cup heavy whipping cream
- 10 ounces White Candy Melts, coarsely chopped
- 4 ounces Green Candy Melts, coarsely chopped
- 1/2 teaspoon peppermint extract
- 1/2 cup Dark Cocoa Candy Melts, finely chopped
- Additional White or Dark Cocoa Candy Melts, melted
- Gold, Bronze Pearl Dust

In microwave-safe bowl, heat cream on HIGH 30-60 seconds, or until almost boiling. Add chopped white and green candy. Let stand 5 minutes; stir until smooth. Stir in peppermint extract. Pour 1/4 of mixture into small bowl; sprinkle with a layer of chopped dark cocoa candy melts. Repeat with remaining truffle mixture and chopped candy; do not stir. Refrigerate 1-2 hours or until firm.

Form truffle mixture into 3/4 in. balls. Return to refrigerator to harden. Dip truffles into 1 melted white or dark cocoa candy. Chill until coating is firm. If desired, dust tops with pearl dust or drizzle with additional melted candy.

Makes about 3 dozen candies.