

Chocolate Raspberry Chambord Truffles



Ingredients:

½ cup	Heavy Cream
½ cup	Butter
½ cup	Raspberry Chambord Jelly
16 ounces	Semi-Sweet Chocolate Chips
2-3 Tablespoons	Chambord Raspberry Liqueur
½ cup	Unsweetened Cocoa Powder (sifted)

Directions:

In a 2-quart saucepan over medium heat, bring the cream, butter and Raspberry Chambord jelly to a simmer, stirring occasionally until the butter and jam are melted.

Remove from heat; stir in the chocolate until melted and smooth. Transfer to a bowl and chill, covered, for 4 hours or until firm.

Working quickly, roll chocolate mixture into 1 inch balls, placing them on a parchment paper lined cookie tray as you go. Cover and refrigerate for 1 hour or until firm.

Roll chocolate balls in cocoa powder, place in mini paper cups.

Store in airtight container, with parchment between the layers. Keep chilled until ready to serve.

