



Amaretto Truffles

Photo by Rachael Brugger

Ingredients
2 cups semi-sweet chocolate chips
1/2 cup butter or margarine, softened
2 egg yolks
3 T. cream cheese
1/3 cup amaretto liqueur
1 cup finely chopped, toasted almonds (optional)

Preparation

Melt chocolate chips in the top of a double boiler over low heat. Remove from heat and stir in butter, 1 tablespoon at a time. Add egg yolks to the mixture and beat well. (It will begin to thicken.) Add cream cheese and amaretto and mix until smooth. Cover and chill until firm, about 1 to 2 hours.

Shape mixture into 1 12-inch balls; roll in almonds or other topping of your choice.

To serve, pour about 2 tablespoons amaretto into a wine glass. Place truffle in the glass and top with whipped cream.

Makes 36 truffles.