THE J.M. SMUCKER Co

Make 'em Melt White Chocolate Truffles

Prep Time	Cook Time	Serves	Difficulty
30 mins	N/A	60	N/A

Ingredients

- 1 1/2 lb. (680 g*) white chocolate, chopped
- 1 can (300 mL) Regular **Eagle Brand®** Sweetened Condensed Milk
- 1 tbsp (15 mL) vanilla extract
- **Optional coatings:**
- finely shredded coconut, finely chopped nuts, chocolate sprinkles, coloured sprinkles, gold flakes, unsweetened cocoa powder, icing sugar

Directions

Step 1:

Melt 1 lb (454 g) chocolate with **Eagle Brand**. Remove from heat; stir in vanilla extract. Chill 3 hours or until firm.

Step 2:

Shape into 1" (2.5 cm) balls; place on wax paper-lined trays. Chill until firm.

Step 3:

Melt remaining chocolate. Dip truffles in melted chocolate and roll in coatings of choice. Place truffles back onto lined trays; chill.

Images

