

## Hot Chocolate Holiday Truffles



Yield: 15 truffles

### Ingredients

- 2 cups semi-sweet chocolate chips
- 1 cup heavy cream
- 1 tablespoon sugar
- ¼ teaspoon salt
- 2 teaspoons vanilla extract

#### Decorations

- cocoa powder
- crushed candy canes
- mini chocolate chips for rolling

### Directions

1. Place all ingredients in a pot and melt together on low heat until smooth. Stir constantly.
2. Let cool in the fridge until stiff enough to scoop.
3. Make small scoops, about 2 Tablespoons each. And place them in the freezer for an hour.
4. Remove scoops, roll into balls.
5. Roll in your choice of decoration. Crushed candy cane, cocoa, cinnamon, mini marshmallows. (If you try the mini marshmallows, you really have to push the marshmallows into the chocolate balls.)
6. Wrap each ball in plastic wrap and keep chilled until ready to use.
7. When ready, drop chocolate balls into 1 ½ cups of hot milk and stir!

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