



## CHOCOLATE TRUFFLES

- 3 Ounces Unsweetened Chocolate
- 1/4 Cup Butter
- 2 Tablespoons Cream
- 7 Tablespoons Sifted Confectioners' Sugar
- 2 Tablespoons Finely Ground Hazelnuts
- Cocoa Powder
- Cinnamon

## DIRECTIONS

1. Coarsely grate chocolate and melt with butter.
2. Add cream and stir until smooth.
3. Gradually stir in confectioners' sugar and hazelnuts.
4. Cover and refrigerate overnight.
5. Roll into teaspoon size balls.
6. Combine cocoa powder with a little cinnamon.
7. Roll balls in powder.
8. Refrigerate until ready to serve.