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PREP: 55
COOK: 20
SERVES: 8-10

Easy Chocolate Truffles

These bite-sized treats make the ultimate indulgence for any chocolate lover. Perfectly fudgy and coated with Choc Sprinkles, these truffles deliver chocolatey goodness with every bite!

Ingredients

1 x 395g can Condensed Milk
3 tbsp Good Quality Cocoa Powder
1 tbsp Butter
Queen Choc Sprinkles, for rolling

Method

STEP 1

In a medium heavy-based saucepan, add condensed milk and cocoa powder and whisk until combined.

STEP 2

Then add butter and place over medium heat, stirring until it begins to boil. Once boiling, reduce heat to medium-low and cook for 10-15 minutes, stirring until the mixture is thick and shiny and starts to pull away from the bottom.

STEP 3

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Method

Pour the mixture into a buttered mixing bowl and chill for at least 2 hours

STEP 4

Prepare a bowl of Choc Sprinkles before you take out the mixture from the fridge

STEP 5

Ensuring your hands are well-greased (and stay greased throughout rolling), roll 2.5cm balls from the cooled mixture. After a ball is formed, roll in Choc Sprinkles. Repeat until mixture runs out

STEP 6

When storing, place them on a tray lined with baking paper. They will last 2-3 weeks when storing in the fridge, and 2 days at room temperature. Bring truffles to room temperature before serving

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