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PREP: 55
COOK: 20
SERVES: 8-10

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Easy Microwave Fairybread Truffles

These bite-sized treats are perfect for any celebration! Coated in colourful 100s And 1000s for a touch of nostalgia and made with a smooth white chocolate ganache centre, they're sure to be a crowd favourite

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Ingredients

125g Vanilla Cream Wafer Biscuits
300g White Chocolate
80mL Thickened Cream
1 tsp Queen Vanilla Bean Paste
Queen 100s And 1000s for rolling

Method

STEP 1

In a food processor or blender, pulse the cream waver biscuits until they resemble fine breadcrumbs and set it aside

STEP 2

In a microwave safe bowl combine the white chocolate and thickened cream and heat in the microwave in sort 30 second increments, stirring well between each burst, until combined and smooth (be careful not to overheat or the chocolate will seize)

STEP 3

Add the crushed biscuits to the bowl and stir to combine, then cover with cling wrap and refrigerate for 1 hour for the mixture to firm to a rollable consistency.

STEP 4

Prepare a bowl of 100s And 1000s 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 100s And 1000s. Repeat until mixture runs out

STEP 6

When storing, place them on a tray lined with baking paper. They will last 5 days in the fridge, and can be frozen for up to 3 months. Bring truffles to room temperature before serving

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