

Chocolate Truffles

Makes about 6 dozen.

Ingredients:

- 3 6-ounce packages semi-sweet chocolate chips
- 1 14-ounce can sweetened condensed milk
- 1 tablespoon vanilla extract
- Finely chopped nuts, flaked coconut, chocolate sprinkles, colored sprinkles, unsweetened cocoa, or colored sugar

Directions

Stovetop:

1. In heavy saucepan, over low heat, melt chips with sweetened condensed milk. Remove from heat; stir in vanilla. Chill 2 hours or until firm.
2. Shape into 1-inch balls; roll in any of the above coatings. Chill 1 hour or until firm. Store covered at room temperature

Microwave:

1. In 1-quart glass measure, combine chips and sweetened condensed milk. Microwave high power 3 minutes, stirring after 1½ minutes. Stir until smooth. PROCEED AS ABOVE.

Variations:

- *Amaretto*- Omit vanilla. Add 3 tbsp. Amaretto or other almond-flavored liqueur and ½ tsp almond extract. Roll in finely chopped toasted almonds.
- *Orange*- Omit vanilla. Add 3 tbsp. Orange-flavored liqueur. Roll in finely chopped toasted almonds mixed with finely grated orange rind.
- *Rum*- Omit vanilla. Add ¼ cup dark rum. Roll in flaked coconut.