



Simple Truffles

- ¼ cup cocoa powder
- 4 oz. really good semisweet chocolate,
broken into bits
- ½ cup heavy cream
- 2 Tbsp. fancy liqueur or, if you're a traditionalist,
vanilla extract



1. Bring the cream to a low boil.
2. Pour over chocolate and stir until smooth.
3. Add liqueur or vanilla.
4. Chill.
5. Form into tablespoon-size balls, and roll each in cocoa.

Makes 12 to 15 truffles

