

Lemon Truffles

For Truffles

¼ cup heavy cream

Zest of 1 lemon

16 oz. white chocolate, divided

For Lemon Glaze

Juice of 1 lemon

1½ cups powdered sugar

3 drops yellow food coloring (optional)



1. Heat heavy cream to a simmer, and stir in 8 ounces white chocolate and lemon zest. Remove from heat and stir until chocolate is melted.
2. Chill until firm enough to mold into 1-inch balls. Freeze truffles for 1 hour.
3. Place a cooling rack over a sheet pan lined with parchment paper. Heat remaining 8 ounces chocolate in a microwaveable bowl in the microwave for 1 minute. Stir until smooth. Using two spoons, roll each truffle ball in melted chocolate and move to cooling rack.
4. While chocolate is setting, prepare lemon glaze. Mix together lemon juice, powdered sugar and food coloring. Mix until smooth.
5. Drizzle each truffle with lemon glaze. Allow truffles to set for 30 minutes before serving.

Makes 10 to 12 truffles