

Chocolate Truffles

Makes about 2 dozen.

Time: About 2 hours, largely untended

If you like your chocolate sweet, add the optional Sugar here, but these truffles are plenty sweet without it. They're also best eaten the same day they're made.

8 oz. semi or bitter-sweet chocolate

2T water

2T unsalted butter

$\frac{3}{4}$ C. heavy cream

2 T confectioner's sugar (optional)

Unsweetened cocoa powder

1. In a small sauce pan over low heat, melt the Chocolate with the water, stirring occasionally, until Smooth, then add the butter a bit at a time, stirring to Blend after each addition.
2. Gradually add the cream, stirring after each addition until the mixture is smooth. Taste & stir in some or all of the sugar if you like. Refrigerate until cool & stiff, about an hour.
3. Sift some cocoa powder on a plate (alternatively, You can grind $\frac{1}{2}$ C. toasted skinned almonds in a Blender or spice mill with $\frac{1}{4}$ C. confectioner's sugar & use that). Line another plate with waxed paper. Use two spoons or your hands to make small balls out of The mixture, and roll them in the powder. Place on the Waxed paper & serve immediately, or refrigerate for up to a day or two.