

Katie's Chocolate Truffles

Ingredients

100g digestive biscuits
125g chocolate (white, milk or dark)
50g butter
50g icing sugar
enough cocoa powder to roll the truffles in

Ask an
adult to
help you

Directions

1. Crush the digestive biscuits in a sandwich bag with a rolling pin.
2. Melt the chocolate in a bowl over a pan of simmering water.
3. Once the chocolate has melted take the bowl out of the pan of water and set to one side.
4. Add the butter, icing sugar and digestives biscuits to the melted chocolate.
5. Stir until the butter is melted.
6. Leave to chill in the fridge for 30 minutes.
7. Take a teaspoon full of truffle mixture and roll in your hands to form a small round ball.
8. Roll the ball in cocoa powder. Repeat until all the mixture has been turned into tuffles.
9. Place the truffles in fridge for 15 minutes to harden.

Chocolate truffles make great presents for your family and friends!

Why not wrap some truffles in a square of coloured cellophane, tied with a ribbon for a wonderful, handmade present that they will love.

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