



easy chocolate truffles

NIBBLEDISH CONTRIBUTOR

Ingredients

INGREDIENTS: 1-1/2 cups crushed chocolate Graham crackers 1/2 cup unsweetened cocoa powder 1/2 cup powdered sugar 1/2 cup butter, melted 3/4 cup condensed milk 1/2 cup cashew nuts, chopped coarsely (or use nuts of your choice) 2 cups semi-sweet chocolate chips

Instructions

PROCEDURES: 1. In a bowl, combine crushed Graham crackers, cocoa powder, and sugar. Mix until combined. 2. Stir in butter milk and nuts. Mix thoroughly. 3. Form mixture into balls. Arrange on a jellyroll pan lined with nonstick baking paper. Refrigerate about 1 hour to set. 4. Melt chocolate chips in a double boiler, stirring to prevent chocolate from burning. Dip each prepared ball in the melted chocolate. Top with colored sprinkles.