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Mel and Laura's

SEVERAL FABULOUS THINGS
YOU CAN MAKE FOR VALENTINE'S DAYJustin's Five-Star Truffles recipe by Ginger Park

I wanted to create a chocolate truffle as velvety as the real thing so that I could watch my child do what our customers do: close his eyes and go "Mmmm..."

- 16 ounces dairy-free semisweet chocolate chips
- $\frac{2}{3}$ cup Silk Creamer (soy)
- 6 tablespoons soy butter (butter substitute), room temperature
- 1 teaspoon vanilla extract
- $\frac{1}{3}$ cup unsweetened cocoa powder
- 1 teaspoon ground cinnamon

Optional Chocolate Shell

- 16 ounces dairy-free semisweet chocolate chips

In large glass microwavable bowl, combine chocolate and Silk Creamer. Microwave 2 minutes, then whisk until smooth. Add soy butter and vanilla, and continue to whisk until velvety. Pour mixture into 13-by-9-by-2-inch glass baking pan. Cover with plastic wrap and refrigerate at least four hours.

In small bowl, combine cocoa powder and cinnamon. With either a 1-inch cookie drop and mini ice cream scoop or a 1-inch melon baller greased with soy butter, form 1-inch balls. (After you scoop up the mixture, roll it into a ball

in your palm.) Roll each ball in cocoa-cinnamon mixture (omit this step if adding chocolate shell). They're ready to eat—or store in airtight container in freezer or refrigerator.

Chocolate Shell: Melt chocolate chips in double boiler, stirring occasionally, until velvety smooth. Remove top pot of warmed chocolate. One at a time, using fork or fingers, dip chilled truffle balls into chocolate, shake off excess, then set on cookie sheet lined with wax paper. Chill in refrigerator 15 minutes.

[Editor's note: After dipping the balls into the melted chocolate, we sprinkled some truffles with nonpareils and drizzled others with melted, dairy-free white chocolate. For a professional-looking white chocolate drizzle, Mel couldn't find her pastry bag, so she filled a plastic sandwich bag with the melted white chocolate, then poked a tiny hole in the bag and carefully squeezed out a thin stream in a decorative pattern across the truffle.]

Dusted Cocoa Topping: Put $\frac{1}{3}$ cup cocoa powder and 1 teaspoon cinnamon into large ziplock bag. Place truffles in bag, then gently shake until covered with cocoa powder. Ready to eat, or store as directed above.

Makes 45 truffles.