

Chocolate Truffles

Age: 5-11 Makes 20 truffles

Duration: 25 mins



Preparation time: 10 mins

Resources

- 200g milk chocolate – more than 40% cocoa solids
- 50g butter
- 50g icing sugar
- Saucepan
- water
- Cooker
- Heatproof bowl or jug
- Sieve
- Chocolate sprinkles or cocoa powder
- Fork
- Plates
- Fridge
- Little paper cases or greaseproof paper
- Air tight container
- Weighing scales
- teaspoons



Preparation

Set out the ingredients. Pour the sprinkles and cocoa powder onto plates.

Activity

Weigh out the chocolate and butter. Put about 4cms of water in the pan and heat. Break the chocolate into small pieces and place in the heatproof bowl. Add the



butter.

When the water begins to bubble, turn it down and put



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the bowl into it (adult). Stir the butter and chocolate together. They will melt in a few minutes. When they have become liquid, take the bowl out of the water and turn off the heat. Sieve the icing sugar into the butter and chocolate mixture and mix together to form a stiff paste. Allow to cool for about 2 minutes.

When cool enough to handle use a teaspoon and half fill it with some paste. Form it into a ball using finger tips and then roll in either the sprinkles or cocoa. If the truffle loses its shape roll it into a ball again and throw a bit more coating over it. Place the truffles into the cases or onto the greaseproof paper.



Refrigerate in an air tight container, until needed. They will take about 30 minutes to harden and should be eaten within a week.

