



SKYE BLUE

Kitchens

CHOCOLATE TRUFFLES

What you need:

250g cake crumbs

(I used ¼ of our baked carrot cake, gives extra spice)

Zest of 1 orange

¼ cup of brandy, rum or sweet sherry (use the juice from the orange if not using spirit)

125g dark chocolate, 62%, (note 1)

1 cup of currants



To Make:

Crumb the cake into a large bowl. Measure the currants into a sieve. Pour boiling water over them and drain. Put the currants into another bowl with the orange zest and spirit (or orange juice to the same amount if using).

Melt the chocolate on Medium in the microwave for 2 minutes. Stir then continue to melt for about another 2 minutes. Add the melted chocolate into the bowl with the cake crumb along with the currants etc. Mix well together.

Roll into walnut sized balls then roll in coconut. Refrigerate until cold.

Makes 20-24

Note:

1. For dairy free use Sweet William milk chocolate