



## Triple Chocolate Truffle Cups

INGREDIENTS: (makes about 48 mini desserts)

- 1 stick (1/2 cup) butter, softened
- 3/4 cup of granulated sugar
- 1 egg
- 1/2 teaspoon vanilla extract
- 1/3 cup of unsweetened cocoa powder
- 1 1/2 cups flour
- 1/4 teaspoon salt
- 1/4 teaspoon baking powder
- 1 bag of Wilton's milk chocolate Candy Melts (if you want to melt higher end chocolate for this, feel free!)
- Approximately 48 Lindt White Chocolate Truffles

DIRECTIONS:

- Preheat oven to 350F degrees.
- Make cookies by combining butter, sugar, egg, vanilla and cocoa powder and beating until completely combined.
- Add other dry ingredients gradually, mixing with beaters until too heavy to beat. Use clean hand to knead dough into a soft ball.
- Use a small cookie scoop (I used a scoop that holds 1/2 Tablespoon of batter) to portion out your dough into mini muffin tins that have been sprayed with non-stick spray.
- Use a tart shaper or a wooden spoon to press the dough into a cup shape.
- Bake at 350F degrees for 7 to 8 minutes and remove from oven.
- Press centers in a second time with the tart shaper and allow them to cool for just a couple of minutes.
- Use a small paring knife to pop each cup out and allow them to cool completely on the counter.
- Melt candy melts in a microwave safe bowl, in the microwave, in 30 second increments, stirring in between until melted and smooth.
- Pour melted chocolate into a sturdy zip-top bag. Zip it closed and clip a corner off.
- Unwrap all of your Lindt truffles.
- Carefully pipe warm chocolate into each cookie cup, filling each one about half way.
- Gently press a truffle into the center of each chocolate-filled cup, allowing the warm chocolate to squeeze up around the edges (yum!)
- Drizzle any left-over chocolate over the tops of the mini-desserts and allow them to cool and harden completely.
- Enjoy!!!