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▶▶ June 2014 ◀◀

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## **Chocolate Truffles**

- 1 12-oz. pkg. (2 cups) semi-sweet chocolate chips
  - 1/4 Cup orange-flavored liqueur or 1 teaspoon orange extract
  - 1 Can chocolate or fudge Frosting
- Toppings: Coconut, chocolate sprinkles, ground nuts & cocoa

- 1) Melt chocolate chips in medium saucepan over low heat, stirring constantly; remove from heat.
- 2) Stir in orange liqueur and frosting; blend well.
- 3) Refrigerate 1 to 2 hours or until firm.
- 4) Place coconut or other toppings in pie pan.
- 5) Scoop mixture into 1-inch balls; drop onto topping. (Mixture will be sticky.)
- 6) Roll to coat.
- 7) Place in foil candy cups, if desired.
- 8) Store in refrigerator.

Makes 6 Dozen