



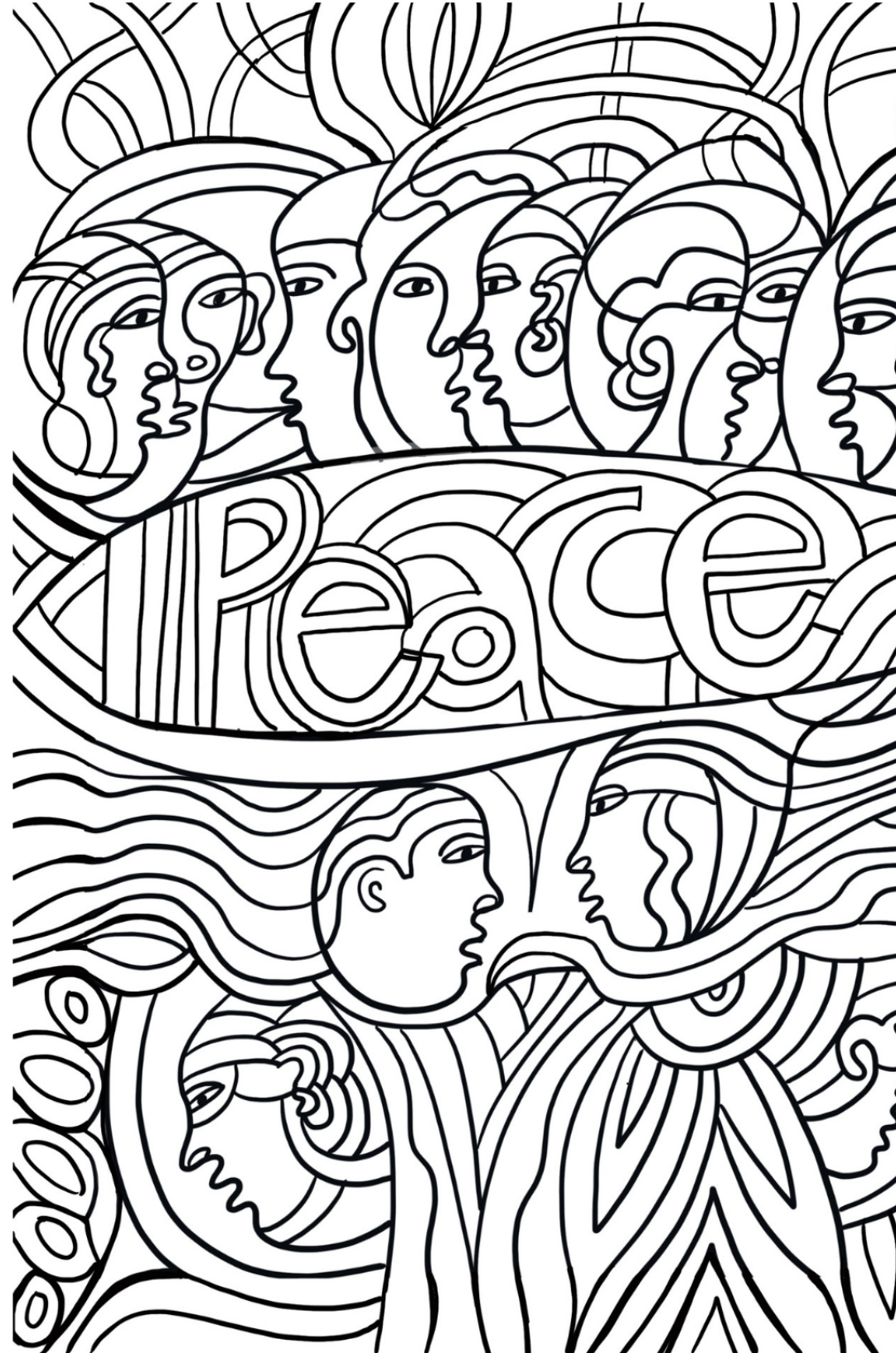
## Rick's Sweet Treat Chocolate Truffle Recipe

3 cups high quality semi-sweet chocolate  
1 cup half & half  
1 & 1/2 cup dark chocolate (for dipping)

Boil the half and half. Once it is boiled, turn it off and mix in semi-sweet chocolate until completely melted. Refrigerate for 1 hour then stir. Return it to the refrigerator until the mixture is hard.

Use a small ice cream scooper (or melon baller) to scoop balls of the chocolate mixture. Place balls onto a wax paper-lined cookie sheet until the whole mixture is scooped, then put the sheet in the freezer. While the balls are setting in the freezer, melt dark chocolate over a water bath. Once balls are hard, place on a fork to dip it into the chocolate coating and place ball back on the cookie sheet. Repeat until they are all done and put them back in the freezer for 15 minutes!

Enjoy!





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