



GINGERBREAD TRUFFLES

https://www.mainland.co.nz/recipe/Gingerbread_Truffles.html



Prep Time
40 MINS

COOKING Time
40 MINS IN THE FRIDGE

MAKES
20 TRUFFLES

These festive little bites are fun to make, delicious to eat, and perfect for gifting.

Ingredients

- 150 grams dark chocolate (70% cocoa), chopped
- 100 grams Mainland Butter
- 515 gram gingerbread loaf cake (see here for recipe or store-bought is also fine)
- ½ teaspoon ground ginger
- ½ teaspoon ground cinnamon
- 300 grams dark chocolate, chopped
- red and green decorating sprinkles (optional)

Method

1. Line two baking trays with baking paper. Place the first measures of dark chocolate and butter in a heatproof bowl over a saucepan of simmering water. Cook, stirring, until melted.
2. Place the loaf cake, ground ginger and cinnamon in a food processor and blitz to fine crumbs. Tip into a large bowl.
3. Pour in the melted chocolate mixture and mix well with a spatula.
4. Roll 2 teaspoonfuls of cake mixture into a ball and place on a prepared tray. Repeat with all the remaining mixture. Refrigerate for 30 minutes or until firm.
5. Place the second measure of dark chocolate in a heatproof bowl over a saucepan of just simmering water. Cook, stirring, until melted. Keeping the bowl over the pan, remove the pan from the heat.
6. Working with one truffle at a time, use two forks to dip it into the melted chocolate to coat. Gently tap the fork on the edge of the bowl to allow excess chocolate to drip off. Carefully place on a tray lined with baking paper. When you're halfway through dipping the truffles, lightly sprinkle the first batch with the red and green sprinkles for a festive touch. Repeat with the remaining truffles at the end. Refrigerate the truffles for 10 minutes or until set.
7. Store the truffles in an airtight container in the fridge for up to two weeks.