

# Horchata Truffles

## INGREDIENTS:

- 1 pound Super White Candy Coating, finely chopped
- 1/2 cup Heavy Cream
- 2 tsp Corn Syrup
- 1tbsp Butter, softened
- 2 tsp Horchata Concentrated Flavor
- Gold Luster Dust
- Lemon Oil or Grain Alcohol
- White Candy Coating or White Chocolate

## TOOLS FROM CKSA:

- Paint Brush
- Chocolate Transfer Sheet, cut down to size
- Whisk
- 9"x9" Pan
- Parchment Paper
- Bench Cutter or Pizza Cutter
- Ornament Cutter
- Dipping Tool
- Turquoise Candy Box
- 6pc Insert



## DIRECTIONS:

1. Place the finely chopped chocolate in a mixing bowl.
2. Place the butter & flavoring on top of the chocolate and set the bowl aside.
3. In a heavy 2 qt. saucepan, bring cream and corn syrup to boil. Pour the hot cream and corn syrup over the chopped chocolate and butter. Blend with a whisk until a smooth consistency is reached.
4. Spread the mixture into a 9" x 9" pan lined with parchment paper, keeping the top as smooth as possible. Chill for several hours in the refrigerator.
5. Remove from pan and cut into squares using a bench cutter, pizza cutter or a cut shapes using a cookie cutter.
6. For ornaments: Dip into melted candy coating or melted and tempered chocolate. The squares may be kept in the refrigerator for ease of dipping.
7. Once dipped in the chocolate or coating, shake off any excess & place onto parchment. While coating is still wet, gently place the cut-down transfer sheet on top.
8. Once completely set, mix together grain alcohol & luster dust to paint the top portion of the ornament.