

Mashed Potato Truffles

Source: Dessert for Two

Makes: 1 dozen

Ingredients

- 1/2 cup cold mashed potatoes
- 1 cup dark chocolate chips
- 1/2 teaspoon vanilla
- 1/2 cup of topping for rolling (cocoa powder, coconut flakes, powdered sugar, finely chopped nuts)

Instructions

In a small bowl, add the chocolate chips. Melt them in the microwave at 50% power, or in a double boiler. Melt slowly and stir often.

When they have melted entirely, stir in the mashed potatoes. Add the vanilla. Stir, stir, stir. And stir til you can't stir no more.

Place the mixture in the fridge to firm up for 30 minutes.

Pour your rolling mixtures in bowls and have them ready.

Take 1 tablespoon-sized hunks and roll between the palms of your hands.

Roll in desired topping, then place on a baking sheet and refrigerate until firm.

They will keep in the fridge for 1 week.

