

# DECADENT DARK CHOCOLATE MAPLE TRUFFLES

Serving Size: Makes about 40 truffles

## INGREDIENTS

7 oz. sweetened condensed milk  
¼ cup unsalted butter, softened  
1 tsp LorAnn Oils Vanilla Extract  
1 ½ tsp LorAnn Oils Super-Strength Maple Flavor  
2 Tbsp maple syrup  
¼ tsp salt  
3–4 cups powdered sugar  
2 cups dark chocolate wafers  
Coconut oil (flavorless)  
Walnut pieces for topping, if desired



## INSTRUCTIONS

1. In a large bowl, or a stand mixer bowl fitted with a paddle attachment, beat together sweetened condensed milk, butter, LorAnn Oils Vanilla Extract, LorAnn Oils Maple Flavor, syrup, and salt.
2. Add powdered sugar ½ cup at a time, until the mixture is stiff enough to keep its shape when rolled into a ball.
3. Scoop a small amount of dough and, using the palm of your hand, roll the dough into a ball approximately ¾-inch in size. Place on baking sheet lined with parchment paper. Refrigerate until firm.
4. In a microwave-safe bowl, melt chocolate at 50% power in 30-second intervals until smooth. Stir in enough coconut oil to thin chocolate for dipping.
5. To dip the balls, place one at a time on a fork. Dip and allow excess chocolate to drip off. Place coated ball back onto the sheet and top with a small walnut piece, if desired.
6. Refrigerate balls until chocolate is firm.