

These Tasty Truffles Make A Memorable Gift

(NAPSA)—These delicious no-bake bites make a lovely hostess gift all year long. Using just four ingredients that can be stored in a pantry, they can also be made quickly for entertaining in a pinch. The truffles are handmade with Biscoff Cookies and Biscoff Spread, a creamy spread made from the cookies, lending an irresistible caramelized flavor to them.



These truffles are made with a cookie and spread that have long been favorites in Europe.

Biscoff Truffles

- ½ cup semisweet or bitter-sweet chocolate chips**
- ½ cup Biscoff Spread**
- 20 Biscoff Cookies**
- ½ cup powdered sugar**

Place chocolate chips in a microwave-safe bowl. Microwave at high about one minute. Stir until chocolate is completely melted. Stir in spread until well combined; let stand.

Finely crush cookies in a food processor or in a heavy plastic bag with a rolling pin. Set aside two tablespoons of the crushed cookies; stir remaining amount into chocolate mixture, mixing well. Chill in refrigerator 10 minutes, stirring once after five minutes. (Do not chill longer, as mixture will become stiff.)

Spoon heaping teaspoons of the mixture into mounds onto a waxed paper-lined tray. (If mixture is too wet, stir in 1 tablespoon cookie crumbs at a time.) Let stand at room temperature 20 minutes to “air dry.” Place powdered sugar in a small bowl. Pick up each teaspoon of the mixture and form into a ball. Place in bowl of sugar; use two forks to toss until well coated. Place in individual candy cups or on a serving plate. Store at room temperature. Makes about 2 dozen truffles.

Visit www.biscoff.com for more delicious recipes and to find a store that carries the cookies and spread in your area.

Nutrient analysis per truffle: Calories 94, Total fat 4g, Saturated fat 2g, Trans fat 0g, Cholesterol 0mg, Protein 1g, Carbohydrates 13g, Fiber 0g, Sodium 36mg, Calcium 4mg.