

# Dandy Candy Recipes: Chocolate

## MALTED MILK BALLS

### INGREDIENTS

- 6 ounces white chocolate chips
- 6 TBSP malted barley extract OR 8 TBSP Malted Milk Powder, more may be needed to stiffen the dough
- 6-8 ounces milk chocolate for dipping

### INSTRUCTIONS

1. over very low heat melt the white chocolate in a double boiler
2. remove from the heat and add the malted barley powder one TBSP at a time, stirring well after each addition, keep adding powder until the dough is stiff enough to roll into balls
3. let it cool about ten minutes then check to see if it needs more malted barley powder, roll a small ball about 1/2 inch or so, if it holds it's shape with minimal flattening then you're ready to roll, if not add more malted barley powder as needed to make a ball that will hold it's shape
4. roll the dough into small 1/2 inch balls
5. freeze on a cookie sheet for 10 minutes or so
6. melt the chocolate chips over very low heat in a double boiler until thoroughly melted
7. dip the malt balls into the chocolate and return to the cookie sheet
8. when all the balls are dipped cool in the fridge or freezer
9. then store in an airtight container in the fridge
10. let them warm for a few minutes before eating

## CHOCOLATE TRUFFLE

### Ingredients

- two 4-ounce **quality chocolate** bars (226g), very finely chopped\*
- 2/3 cup (160ml) **heavy cream**\*
- **optional:** 1 Tablespoon unsalted butter, softened to [room temperature](#)
- **optional:** 1/2 teaspoon pure vanilla extract
- **toppings:** unsweetened cocoa powder, sprinkles, crushed nuts, melted or tempered chocolate

## Instructions

- Place the chocolate in a heat-proof bowl. Set aside.
- Heat the heavy cream until it is simmering. You can heat it on the stove or in the microwave.
- Add the butter, if using, to the chocolate and pour the heavy cream evenly on top. Let the warm cream and chocolate sit for 5 minutes. Add the vanilla extract then stir until the chocolate has completely melted. Place a piece of plastic wrap directly on the surface (to avoid condensation) and refrigerate for 1-2 hours. **Tip:** Pour into a flat shallow dish, such as a 8×8 inch baking pan, so the mixture evenly and quickly sets.
- Scoop the set truffle mixture into 2 teaspoon-sized mounds. This [cookie scoop](#) is the perfect size. For larger truffles, 1 Tablespoon size mounds. Roll each into balls. This gets a little sticky, so see my tips above.
- Roll each into toppings, if desired. Truffles taste best at room temperature!
- Cover tightly and store truffles at room temperature for 3-4 days or in the refrigerator for up to 2 weeks.