



Tasty Chocolate Truffles

INGREDIENTS

- 1 pack (12 oz.) Semi-Sweet Chocolate Chips
- 1/2 cup Bittersweet Chocolate Chips
- 1 cup Heavy Whipping Cream
- 5 TBSP Unsalted Butter (softened)
- 5-15 drops of your choice of DōTERRA Essential Oils – choose Lime, Wild Orange, or Peppermint from your kit (note: these oils are food grade safe, not all essential oils are!!).
- 1/4 cup Sugar
- 1/4 cup Cocoa Powder

DIRECTIONS

1. Mix both kinds of chocolate chips in a medium sized mixing bowl and set aside.
2. Heat the whipping cream to a strong simmer. Pour in the chocolate chips and stir until smooth.
3. In a small bowl, whip butter, sugar, and your desired choice of Essential Oil.
*Start with 5 drops of essential oil. You can always add more if you want a stronger flavor.
**Peppermint is very strong, consider using only 1-3 total drops.
4. Now pour your small bowl of butter, sugar and essential oil into the chocolate chip mixture. Use either an electric hand mixer or whisk manually until smooth and creamy. Taste to see if you want to add more essential oil.
5. Put the bowl in the fridge for at least an hour and remove once it's firm.
6. Once firm, scoop out the chocolate by using a melon ball scooper. Roll into 1 inch balls using your hands. Place chocolate balls on a wax paper lined cookie sheet.
7. Roll each chocolate ball into cocoa powder.