In this video, Betty demonstrates how to make Dark Chocolate Truffles for Valentine's Day. These are delightful and so easy to make!

Ingredients:

11 ounces to 12 ounces dark chocolate chips (I used Ghirardelli semi-sweet chocolate chips.)
¾ cup heavy whipping cream
½ teaspoon vanilla extract
confectioner’s sugar for coating truffles

Place 11 ounces to 12 ounces dark chocolate chips in a large bowl and set aside. In a small saucepan over low to medium heat, bring ¾ cup heavy whipping cream to the boiling point. Do not boil. Pour the hot cream over the dark chocolate chips in the bowl. Stir until the chocolate dissolves. Add ½ teaspoon vanilla extract and stir to combine. Let sit at room temperature for 1 hour. Scoop out tablespoon-sized portions of truffle mixture and place on a baking pan that has been lined with parchment paper. (You may need to refrigerate them for a half-hour or so, to keep them from being too sticky.) You should get about 20 tablespoonfuls, all the same size, but not shaped at this point. Refrigerate until a tablespoonful can be shaped using your hands. Form each tablespoon into a round ball. When each ball is formed, place it back on the parchment paper-lined pan. When all balls are formed, roll each of them in confectioner’s sugar, shake off the excess sugar, and place on a nice serving dish. These are ready to serve. Refrigerate to store, but bring to room temperature to serve. These are rich, but they are very nice for a Valentine’s celebration! I hope you enjoy them! --Betty