

Truffles



MAKES



PREP TIME



COOK TIME



EASY



**CREAMING
BEATER**

INGREDIENTS:

- 50g cake trimmings
- 50g butter or margarine
- 50g caster sugar
- 50g icing sugar
- 2 tbsp of cocoa powder
- 5g ground almonds
- A drop of almond essence
- Chocolate sprinkles
- Paper sweet cases

METHOD:

- Crumble the cake trimmings with your fingers.
- Place butter and sugar in the mixer bowl and mix with the creaming beater until soft and fluffy.
- Sieve together icing sugar and cocoa and add to the mixer bowl. Add the ground almonds and almond essence. Mix together.
- Beat the cake crumbs into the cocoa mixture using a wooden spoon. It should be very stiff.
- Take a small spoonful of the mixture and roll into a ball with the palm of your hand.
- Roll each truffle in chocolate sprinkles until well coated. Then put in the paper sweet cases.