



Title: 'Thank you for being a dear' reindeer truffles.

Make this recipe with Cadbury Dairy Milk Butterscotch and Crushed Almonds

Ganache / Truffle filling

- 300 g (2 slabs) chopped Cadbury Dairy Milk Butterscotch and Crushed Almonds
- 120 mL fresh cream
- 80 g cubed room temperature butter

Decorations

- Cocoa powder/melted chocolate
- Pretzels (broken in half)
- White fondant icing
- Red fondant icing

Method:

1. Chop chocolate and place it in a medium size bowl.
2. Heat cream on the stove or in the microwave until it begins to boil, for approximately one minute.
3. Pour hot cream over chopped chocolate.
4. Start to stir, add butter and mix until smooth (you can microwave for a further 20sec if mix still has lumps).
5. Cover with clingfilm and allow to set in the fridge for about three hours.
6. Scoop the truffle balls from the set mix and drop the balls into cocoa powder or melted chocolate.
7. Take the truffle out of the coating and place on a tray for decoration.
8. Repeat this step until the mixture is finished.
9. Add pretzel ears, eyes and noses.
10. Allow to set and you are ready to serve.

Enjoy!