



12 small
chocolates



30 minutes prep



chocolate peppermint truffles

ingredients:

- 1 12-ounce bag of dark chocolate chips
- 1/2 teaspoon vanilla extract
- 4 candy canes
- pinch of sea salt
- [chocolate molds](#)
- [edible gold powder](#) {optional}

instructions:

1. Crush candy canes in a plastic bag with the bottom of a mug.
2. Paint the bottom of the chocolate molds with edible gold powder {optional}.
3. Melt dark chocolate and vanilla extract in a double boiler.
4. Fill half of the mold with chocolate, add a few bits of peppermint, and fill the rest of the mold with melted chocolate.
5. Sprinkle a pinch of sea salt on top of the chocolate if desired.
6. Let harden. Put in fridge or freezer for about half an hour to speed up process.
7. When firm, remove from molds and enjoy!
8. Store in a air-tight container in a cool, dark space.