

Joelle's Luscious Chocolate Truffles

1 pkg (12 oz./2 cups) semisweet chocolate chips

2 tbsp. stick margarine or butter

$\frac{1}{4}$ cup heavy whipping cream

2 tbsp. liqueur, if desired

1 tbsp. shortening

Finely chopped nuts, if desired

$\frac{1}{4}$ cup powdered sugar, if desired

$\frac{1}{2}$ tsp. milk, if desired

1. Line cookie sheet with aluminum foil.
2. Melt 1 cup of the chocolate chips in heavy 2 quart saucepan over low heat, stirring constantly; remove from heat. Stir in margarine. Stir in whipping cream and liqueur. Refrigerate 10 to 15 minutes, stirring frequently, just until thick enough to hold a shape.
3. Drop mixture by teaspoonfuls onto cookie sheet. Shape into balls (If mixture is too sticky, refrigerate until firm enough to hold shape). Freeze 30 minutes.
4. Heat shortening and remaining 1 cup chocolate chips over low heat, stirring constantly, until chocolate is melted and mixture is smooth; remove from heat. Dip truffles, one at a time, into chocolate. Return to aluminum foil-covered cookie sheet. Immediately sprinkle some of the truffles with finely chopped nuts. Refrigerate about 10 minutes or until coating is set.
5. Drizzle some of the truffles with a mixture of $\frac{1}{4}$ cup powdered sugar and $\frac{1}{2}$ teaspoon milk. Refrigerate just until set. Serve at room temperature. Store truffles in air tight container.

Makes approximately 15 candies.