

Easy Rum and Raisin Truffles



Easy

Makes 16

Ingredients

100g Dr. Oetker Plain Chocolate Chips
250g (9oz) un-iced chocolate cake, crumbled
2 tbsp dark rum or a few drops Dr. Oetker Rum Flavouring
50g (2oz) seedless raisins
16 Dr. Oetker Petit Four Cases

To decorate

Dr. Oetker Chocolate Strands

Method

1. Melt the Chocolate Chips according to the pack instructions.
2. Stir in the cake crumbs, rum and raisins. Mix well to form a ball and allow to cool. Then wrap and chill for 30 minutes.
3. Form the chilled mixture into 16 small balls. Sprinkle the Chocolate Strands on a small plate and roll the truffles in the strands to coat them evenly.
4. Place each truffle in a Petit Four case and arrange in a small gift box. Keep in the fridge until ready to serve.



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