

Creamy Chocolate Truffles

A diabetic-friendly recipe

Ingredients:

- 9 ounces heavy cream
- 1/2 cup Pyure Stevia Blend Sweetener or equivalent sweetener of choice
- 1 (4-ounce) package unsweetened baking chocolate, chopped



Directions

1. Place cream and sweetener in a medium saucepan and cook over medium-low heat. Stir to combine until sweetener dissolves.
2. Remove from heat and add chocolate. Allow to sit a few minutes to warm. Stir to combine.
3. Cover and chill until firm.
4. Line a baking sheet with parchment paper. Scoop mixture with a small cookie scoop and place on the parchment.
5. Cover and chill to store. Allow truffles to come to room temperature before serving.

Makes 20 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.