

Chocolate Pecan Truffles

Makes about 48 truffles

Ingredients

- 1 cup chocolate morsels
- 1/2 cup sour cream
- 1 1/2 cups pecans, chopped fairly fine but not pulverized
- 2 1/2 cups vanilla wafers or cake crumbs, finely crushed
- 1/2 cup confectioners' sugar, sifted
- 1 Tbsp grated orange rind
- 1/3 cup orange juice, approximately
- 1/2 cup unsweetened cocoa powder, sifted

Instructions

1. Melt chocolate morsels and sour cream in the top of a double boiler over simmering water. Stir until smooth, then chill until the mixture is barely pliable.
2. Take a small amount, about half a teaspoon, and roll into a ball with your fingers. If the chocolate is chilled enough, this is easy. Continue to make balls of all the chocolate, then refrigerate until firm. These are the centers of the truffles.
3. Mix together the pecans, vanilla wafers, confectioners' sugar, grated orange rind, and orange juice, using a food processor if possible. Use just enough orange juice to moisten and hold the mixture together, no more.
4. Roll the chilled chocolate balls in the pecan mixture, then roll between your palms to make them firm.
5. Roll finally in cocoa powder, shaking off excess.
6. Refrigerate until serving time.

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- $\frac{1}{2}$ cup sour cream
- $1\frac{1}{2}$ cups pecans, chopped fairly fine but not pulverized
- $2\frac{1}{2}$ cups vanilla wafers or cake crumbs, finely crushed
- $\frac{1}{2}$ cup confectioners' sugar, sifted
- 1 tablespoon grated orange rind
- $\frac{1}{3}$ cup orange juice,

approximately
 $\frac{1}{2}$ cup unsweetened cocoa powder, sifted

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Roll chocolate balls in it and then between your palms to make them firm. Roll finally in cocoa

powder, shaking off excess. Refrigerate until serving time. Makes about 48 truffles.