



Chocolate truffles

Makes 30

Ingredients

175g/6oz Fairtrade chocolate chips
40g/1½oz Fairtrade dark soft brown sugar
50g/2oz soft margarine
5 trifle sponges, crumbled
8 Fairtrade dried apricots, finely chopped
50g/2oz finely chopped dates

To coat:

Cocoa powder, chopped nuts, desiccated coconut
or crumbled chocolate flake

Method

Place the chocolate, dark brown soft sugar and margarine in a saucepan and melt together over a gentle heat. Remove from the heat and stir in the sponge crumbs, apricots and dates until evenly combined, then brush on some oil and set it aside.

Press small amounts of the mixture together with your hands to make 30 round or oval truffles. Roll in cocoa powder, chopped nuts, coconut or crumbled chocolate flake to coat and place in sweet paper cakes.

Chill in the refrigerator for at least 1 hour before serving.

