## BRYANNA'S MAPLE SYRUP-SWEETENED SCOTCH AND ORANGE MARMALADE CHOCOLATE TRUFFLES

## Makes 17 truffles

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6 ounces/170 g unsweetened baking chocolate (see <u>link to list</u> of fair trade, organic brands)

1/4 cup good-quality orange marmalade

1/4 cup real maple syrup

1/4 cup drained medium firm tofu OR extra-firm silken tofu

2 Tbsp. creamy non-dairy milk

2 Tbsp. good quality Scotch whiskey

ground walnuts (or other nuts of choice) for coating

Cut up the chocolate with a sharp knife into small pieces. Melt the chocolate in a double boiler over simmering water, OR (my favorite method) in a Pyrex pitcher or deep bowl in the microwave on High for 2 minutes, then stir and cook 2 minutes more. When the chocolate is fully melted, stir in the marmalade.

In a blender or with a hand-held immersion blender, blend the maple syrup, tofu, non-dairy milk and Scotch until smooth. Stir into the chocolate mixture until full mixed. Refrigerate for several hours, or until the mixture is firm.

Have ready the ground walnuts in a shallow bowl. (I ground them in a food processor in short bursts-- you don't want it too finely-ground.) Scoop out spoonfuls of the chocolate mix and roll into about 1" balls. Roll in the ground nuts to lightly coat. Place the balls on a plate with a little space between them. Refrigerate for at least another hour.

NOTE: I used to do my nutritional facts on Living Cookbook, but they just disappeared, with all my recipes on it (fortunately I keep copies in my files online and off). I have not found a satisfactory substitute yet, so I'm using <a href="https://www.verywellfit.com/recipe-nutrition-analyzer-4157076">https://www.verywellfit.com/recipe-nutrition-analyzer-4157076</a> for the time being.

Amount per serving Calories	92
% Dail	y Value*
Total Fat 6.5g	8%
Saturated Fat 3.4g	17%
Cholesterol 0mg	0%
Sodium 7mg	0%
<b>Total Carbohydrate</b> 9.6g	3%
Dietary Fiber 1.8g	7%
Total Sugars 5.8g	
Protein 1.9g	
Vitamin D 0mcg	0%
Calcium 24mg	2%
Iron 2mg	11%
Potassium 109mg	2%
*The % Daily Value (DV) tells you how nutrient in a food serving contributes to 2,000 calorie a day is used for general advice.	a daily diet.