

**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 link to list 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 fully 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 <https://www.verywellfit.com/recipe-nutrition-analyzer-4157076> for the time being.

Nutrition Facts

Servings: 17

Amount per serving

Calories **92**

% Daily Value*

Total Fat 6.5g **8%**

Saturated Fat 3.4g **17%**

Cholesterol 0mg **0%**

Sodium 7mg **0%**

Total Carbohydrate 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 much a nutrient in a food serving contributes to a daily diet. [2,000 calorie a day](#) is used for general nutrition advice.*

Recipe analyzed by **verywell**