

# Rum Truffles

## Ingredients

4 ounces bittersweet chocolate, cut up  
2 tablespoons margarine or butter  
2 tablespoons whipping (heavy) cream  
2 tablespoons rum, if desired  
2 tablespoons cocoa

## Prepare

Heat chocolate in heavy 2-quart saucepan over low heat, stirring constantly, until melted; remove from heat. Stir in margarine, whipping cream and rum.

Refrigerate 10 to 15 minutes, stirring frequently, just until thick enough to hold a shape. Drop mixture by spoonfuls into cocoa; roll in cocoa. Place onto aluminum foil-covered cookie sheet. Shape into balls.

Refrigerate truffles about 10 minutes or until set. Serve at room temperature. Store truffles in airtight container. Makes 16 candies.

