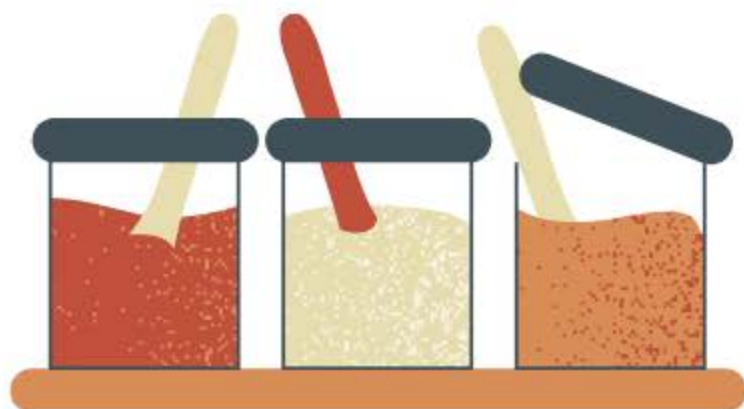


SPICE OF THE MONTH CLUB:  
CINNAMON

# CINNAMON TRUFFLES



SERVINGS: 24  
TOTAL TIME: 3 HOURS 10 MINS

## INGREDIENTS

- 1 bag (12oz) chocolate chips
- 1 tbsp butter
- 1/4 cup whipping cream
- 1 tsp vanilla
- 1/2 tsp ground cinnamon

## DIRECTIONS

1. Line cookie sheet with foil or parchment paper. In a heavy 2-quart saucepan, melt chocolate chips and butter over low heat, constantly stirring, remove from heat.
2. Stir in whipping cream, vanilla, and cinnamon. Refrigerate 30-60 minutes, stirring frequently, until just firm enough to roll into balls.
3. Drop mixture by tablespoonfuls onto cookie sheet. Shape into balls. Refrigerate about 1 hour or until firm.
4. Store in airtight container in refrigerator up to 1 week. Serve at room temperature