

# DARK CHOCOLATE ORANGE TRUFFLES

Dark Chocolate Orange Truffles

*Gluten Free, Low Carb / Diabetes Friendly, Lower Sodium, Vegetarian*

*Serves: 15 (Serving = 2 truffles)*

## **Nutrition (per serving)**

Calories: 109

Total Carbohydrate: 11

Total Fat: 7 g

Dietary Fiber: 1 g

Saturated Fat: 4 g

Total Sugars: 8 g

Sodium: 2 mg

Protein: 1 g

## **Ingredients**

- 1 - 10 ounce bag 53% dark chocolate chips
- 1/4 cup non-fat, plain Greek yogurt
- 1 Tablespoon + 1 1/2 teaspoons 2% milk
- 1/4 teaspoon orange extract (or flavor of choice)

## Directions

1. In a medium sized microwave-safe bowl, melt chocolate chips until smooth.
2. Once smooth, add yogurt and milk. Stir mixture until smooth and glossy.
3. Add extract to chocolate, stirring until combined.
4. Transfer to smaller bowl, cover, and refrigerate until firm (about 3 hours).
5. Scoop out mixture and roll into gumball sized balls. Immediately roll into topping if desired. Place on wax paper-lined baking sheets.
6. Refrigerate until firm.

*\*Optional: Roll in nuts, sprinkles, coconut, or topping of choice*