

Root Beer Truffles

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Ingredients:

- 2 cups granulated sugar
- 1/2 cup unsalted butter
- 3/4 cup heavy cream
- 7 ounces marshmallow fluff, (1 jar)
- 24 ounces white chocolate chips, (2 packages)
- 1 1/2 tablespoons root beer concentrate

Garnish:

- 16 ounces vanilla candy coating, (like candiquik)
- 3/4 cup powdered sugar
- 1 teaspoon root beer concentrate
- 1 teaspoon milk

Directions:

- In a large saucepan, heat sugar, butter, and cream until combined. Bring to a boil over medium high heat. Stir continuously for 3 minutes, while boiling. Remove from heat and add in root beer flavoring.
- In a large mixing bowl, add white chocolate morsels and marshmallow cream. Pour hot root beer mixture over this and beat with an electric mixer until smooth, about a minute or two.
- Put this mixture in the refrigerator for about two hours. When it has firmed up some, use a 1Tbsp scoop and scoop truffles onto a parchment paper lined baking sheet. Repeat until all truffles are formed. Freeze truffles for about one hour.
- Melt vanilla candy coating according to package directions. Using a toothpick, dip each truffle in vanilla and place back on parchment paper. Repeat until all truffles are dipped.

- *In a small bowl, whisk together the powdered sugar, root beer flavoring and milk. Spoon into a small Ziploc bag and cut off the corner. Drizzle over truffles. Keep truffles in refrigerator, best served cold! Truffles will stay fresh for up to two weeks in an airtight container in refrigerator.

Notes

- Some brands of Root Beer flavoring are CLEAR, which will not produce the color contrast for this recipe.

*Picture shows a melted chocolate drizzle, which will harden for storing. I would suggest that versus the above drizzle to sugar, milk and flavoring.