

## Chocolate Truffles

8 (1-ounce) squares semisweet chocolate

1 (8-ounce) bar milk chocolate, broken into 8 pieces

2 tablespoons butter

1 1/4 cups sifted powdered sugar (sift before measuring)

1 teaspoon vanilla

Your choice of coatings: powdered sugar, Dutch-process cocoa powder, finely ground nuts, candy sprinkles, crushed chocolate cookies, flaked coconut

1. Combine semisweet and milk chocolates and butter in 2-quart microwave-safe dish. Microwave on high power until mixture is barely melted, 3 to 4 minutes, stirring briefly at end of each minute. Let cool 10 minutes.
2. Beat in powdered sugar and vanilla. Refrigerate mixture until firm enough to be shaped, about 30 minutes.
3. For each truffle, use your hands to shape 1 to 2 teaspoonfuls chocolate mixture into a ball. While truffle is still warm from your hands, roll in your choice of coatings. Place truffles on tray. Chill 15 to 20 minutes to firm them. .Store in refrigerator in airtight container.

Yield: About 3 dozen truffles.