

Chocolate Whiskey Truffles

Makes about 2 dozen

8 oz. semisweet chocolate – chopped
½ cup (1 stick) unsalted butter
2/3 cup finely crushed gingersnap cookies
3 Tablespoons Jack Daniel's Whiskey
½ cup unsweetened cocoa powder
½ cup powdered sugar

Melt chocolate and butter in heavy medium sauce pan over low heat, stirring until smooth

Mix in crushed cookies and whiskey

Pour into bowl

Cover and chill until firm, about 45 minutes

Line cookie sheet with foil
Drop truffle mixture by tablespoons onto foil, spacing apart.

Freeze 15 minutes

Roll each between palms of hands into smooth rounds

Sift cocoa powder and sugar into shallow dish

Roll each truffle in cocoa mixture. (Can be prepared 1 week ahead. Cover and refrigerate in air-tight container)

Let stand 15 minutes at room temperature before serving.