



# Cannonball Truffles

## What will I need?

- 300g Dark chocolate
- 300ml Double cream
- 50g Unsalted butter
- Cocoa powder
- Saucepan
- Bowl
- Knife
- Spatula or big spoon
- Greaseproof paper
- Melon baller or teaspoon
- An airtight container

### Top Tip!

You can add any flavourings to the truffle mix after step 3. Try the zest and juice of an orange or lemon or, for the adults, a splash of bourbon or coconut rum.

## What do I do?

1. Chop the chocolate up into small pieces and place in a bowl.
2. Put the cream and butter in a saucepan and gently heat until the butter melts and the cream reaches simmering point.
3. Remove your pan from the heat, then pour the contents over the chocolate and stir.





4. Once the mixture is completely combined, leave it to cool, then chill in the fridge for at least 4 hours.



5. To shape the truffles, dip a melon baller in hot water and scoop up balls of mixture and drop the truffles onto greaseproof paper. If you don't have a melon baller, use a spoon and shape the truffles into balls between your palms. This can be a little messy, especially in warm weather. You might want to wash your hands in cold water after each truffle, to keep your skin as cool as possible.



6. Coat your truffles immediately after shaping. Tip your cocoa powder into a bowl and gently roll each one until evenly coated. You'll need to chill your truffles again on greaseproof paper.



7. Your cannonballs are ready to enjoy! They can be stored in the fridge in an airtight container for 3 days, or frozen for up to a month. They will need to defrost in the fridge overnight before being eaten.
8. We'd love to see your cannonballs, so be sure to take pictures and share them with us on social media, tagging Colchester or Ipswich Museums.

### Top Tip!

Instead of cocoa powder, you can try toppings such as chocolate strands, desiccated coconut or crushed nuts. You could even coat your cannonballs in melted chocolate.