

Irish Cream Truffles

Ingredients:

¼ cup Bailey's Irish Cream

12 oz. semi-sweet chocolate chips

¼ cup heavy cream

1 tbsp. butter

2 egg yolks

Melt chocolate and add the baileys.

Beat the egg yolks and then stir a tad of chocolate in them. Then continue by slowly adding eggs to the chocolate. Add the butter and put in refrigerator for at least 4 hours.

Scoop out in balls using a spoon then roll in powdered sugar and cocoa.