



Truffle Brownie Bites

Ingredients:

For the brownies:

2/3 cups semi-sweet chocolate morsels

2 tablespoons butter

1/2 cup sugar

1 egg

2/3 cup all-purpose flour

For the ganache:

1/2 cup whipping cream

3/4 cup semi-sweet chocolate morsels

Instructions:

Preheat oven to 325 degrees. Place 2/3 cup of the chocolate morsels and the butter in a microwave safe bowl and microwave on high for 20 seconds at a time for up to 60 seconds, stirring at each interval. The mixture should be smooth and all of the chocolate melted. Add the sugar and the egg and mix until blended with a rubber spatula or wooden spoon. Add the flour and mix until just incorporated - this will be a stiff batter. Spray the wells of a silicone mini muffin pan with non-stick canola cooking spray (or use a regular mini muffin pan with cupcake liners) and fill each well until it is 2/3 of the way full. I usually use a 1/2 teaspoon as a scoop when I am filling and then I press the batter in the well with my finger to evenly distribute it to the edges. Bake 10-12 minutes or until the edges are set. If the centers still seem a little underdone, that's ok. When you remove the brownies from the oven, use the rounded back of a 1/4 teaspoon to make an indent in the center of each brownie while they are still warm, this will form a well or a little

cup for the filling. Let brownies cool in the pan for about 3-5 minutes and then remove and place on a plate or cooling rack.

To make the ganache, pour the cream into a microwave safe bowl and microwave on high for 1-2 minutes or until it is hot. Add the chocolate morsels and whisk until smooth. Place bowl in the refrigerator for about 15-30 minutes or until the mixture is cooled and starting to thicken.

To decorate the brownies, use a 1/4 teaspoon to scoop the ganache into the indentation of each brownie. You may also spoon the ganache into a resealable plastic or pastry bag, use a small knife to trim off one of the bag corners and pipe the ganache into the center of the brownies.

Top the brownies with the garnish of your choice. I recommend: toasted coconut shavings, toasted hazelnuts or sliced almonds, fresh raspberries, whipped cream, sprinkles, maraschino cherries, candied orange peel or any small candies of your choice.

This recipe is supposed to yield 24 brownies, I found that it made closer to 20.