



Cinnamon Rum Truffles

Prep Time
1 hr

Chilling Time
6 hrs

Total Time
7 hrs

Yields
32 truffles



Our easy holiday truffle recipe is an absolute must-try and will be much loved by any foodie and chocolate connoisseur. These quick cinnamon rum truffles are an excellent homemade food gift and stocking filler. You only need milk and semi-sweet chocolate, cream, butter, rum and ground cinnamon to whip up this easy Christmas treat recipe.

Instructions

1) Prep work

Line a square 20 cm x 20 cm (8 in x 8 in) baking tin (pan) with cling film (plastic/Saran wrap). Create an overhang on two sides so you can lift the chilled chocolate mixture from the pan.

2) Melt the chocolate

Microwave method

To melt the chocolate in a microwave, place the milk and plain (semi-sweet) chocolate in a microwave-safe bowl or dish and heat on medium high in intervals of 30 seconds. Stir between each interval and repeat this process until the chocolate has completely melted.

Double boiler method

To melt the chocolate in a double boiler, fill a saucepan 1/3 with water and bring to a mild simmer. Add both types of chocolate to a heatproof bowl and place on top of the saucepan. The water shouldn't touch the bottom of the bowl and make sure the chocolate doesn't come in contact with water, or it might seize and become unusable. Stir constantly until the chocolate is melted.

3) Make the chocolate mixture

Add the cream and rum into a saucepan and heat over low flame. The liquids shouldn't boil but warm up to mix better with chocolate. Add the melted chocolate, butter/cocoa butter/coconut oil and ground cinnamon. Stir gently until the fat has dissolved and the ganache is well combined, but be careful not to over-mix.

4) Chill the ganache

Pour the chocolate mixture into the prepared baking tin (pan) and chill in the fridge for at least 6 hours or until the ganache is solid. You can shorten the chilling time by placing the ganache in the freezer for 1 to 2 hours.

5) Roll the truffles

Take the cold ganache out of the baking tin (pan) and remove the clingfilm (plastic/Saran wrap). Using a sharp knife, cut into 32 squares and roll between the palms of your hands into a ball. Then roll in icing (confectioners'/powdered) sugar until evenly coated.

Ingredients

355 g (12.5 oz) milk chocolate, chopped, or chocolate chips

255 g (9 oz) plain (semi-sweet) chocolate, chopped, or chocolate chips

180 ml (3/4 cup) full-fat cream

60 g (4 1/2 tbsp) butter, cocoa butter, or coconut oil

5 tbsp rum

2 tsp ground cinnamon

100 g (1 cup) icing (confectioners'/powdered) sugar to roll the truffles

Variations

If preferred, swap the rum and cinnamon for the 5 tbsp whisky and 1 tsp vanilla extract, or 3 tbsp chocolate liqueur and 2 tsp mint extract, or 5 tbsp Irish Cream and 2 tsp orange extract.

We don't recommend making this recipe with white chocolate since white chocolate has a different setting point than plain (semi-sweet) and milk chocolate and the truffles might turn out too soft.

Storage & shelf life

You can store the truffles in an airtight container in a cool place at room temperature for two weeks.