



## Caramel Truffles



26 Kraft caramels

1 c milk chocolate chips

¼ c heavy whipping cream

1 1/3 c semi-sweet chocolate chips

1 T shortening

optional drizzle: 10 additional caramels + 1-2 t heavy whipping cream

Line 8 x 8 dish with parchment paper. Set aside. In glass bowl combine unwrapped caramels, milk chocolate chips, and cream. Microwave, uncovered, on high for 1 minute; stir. Microwave at 15-second intervals, stirring after each interval, until mixture is melted and smooth. Pour into parchment paper. Refrigerate 1 hour or until firm.

When ready to dip, melt semi-sweet chips and shortening in mini slow cooker (or double boiler) on low heat, stirring until melted and smooth. Meanwhile, remove candy by lifting parchment paper out of pan. Cut candy into 1-inch squares. Immediately dip in melted chocolate, allowing excess to drip off, and set on wax paper. Let stand until set.

Optional drizzle: heat caramels and 1 teaspoon whipping cream in microwave on high for 20 seconds. Stir. Heat at 10-second intervals, stirring after each interval, until melted and smooth. Add additional cream until mixture is thin enough to drizzle. Using spoon (or plastic bag with small corner cut out) drizzle over set truffles. Makes 30 truffles.