

# Double Chocolate Truffle Triangles

## Ingredients

- 2 Tbsp. Whipping Cream
- 1 Pkg. (6 squares) Premium White Baking Chocolate
- 1 Pkg. (8 squares) Semi-Sweet Chocolate, divided
- 1/4 coarsely chopped almonds, Pecans or Walnuts

Microwave whipping cream and white chocolate in microwavable bowl on Medium (50%) for 2 minutes; stir until chocolate is completely melted. Set aside.

Microwave 7 squares of semi-sweet chocolate in microwavable bowl for 3 minutes; stir until completely melted. Line bottom of 8-inch square pan with wax paper. Spread the melted semi-sweet chocolate in a thin layer on wax paper. Freeze for 5 minutes.

Spread white chocolate mixture evenly over semi-sweet chocolate layer. Sprinkler with almonds. Melt remaining square of semi-sweet chocolate as directed on package; drizzle over chocolate layers in pan.

Refrigerate for 3 hours or until firm. Let stand at room temperature for 15 minutes before cutting into 9 squares; cut diagonally to form 2 triangles.

Makes 9 servings (2 triangles each)

Substitute crushed candy canes for the chopped nuts.



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