

DAY
12

❄️ *Mini Cupcake Truffles* ❄️

1 cup semi-sweet chocolate chips
1/2 cup milk chocolate chips
1/2 cup heavy whipping cream
1 cup mint or white chocolate chips
sprinkles & mini red m&m's
Mini cupcake liners

In a medium, microwave-safe bowl, combine semi-sweet chocolate chips, milk chocolate chips & heavy cream. Microwave for 40-50 seconds. Stir until smooth and creamy. (Microwave for 20-60 seconds more, as needed to entirely melt the chocolate)

Spoon the melted chocolate mixture into a large, ziploc bag. Snip off a small corner of the bag and pipe the melted chocolate into mini cupcake or candy wrappers, filling each about 3/4 of the way to the top. Place in the fridge & allow to cool completely before Step 3.

In a small, microwave-safe bowl, melt the mint or white chocolate chips for 30 seconds. Remove and stir. Return to the microwave for 30 seconds more. Stir again. Microwave again, if needed, then stir until the mixture is smooth. Transfer to a plastic ziptop bag, snip off the corner, and pipe in a swirl atop the chocolate truffle. Decorate with sprinkles or M&M's, if desired. Allow to cool & harden (but don't put the truffles into the fridge to cool!)