



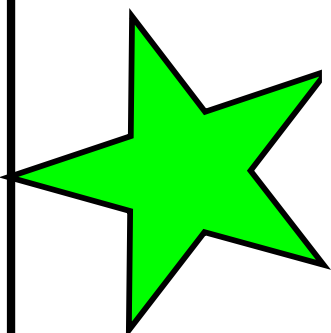
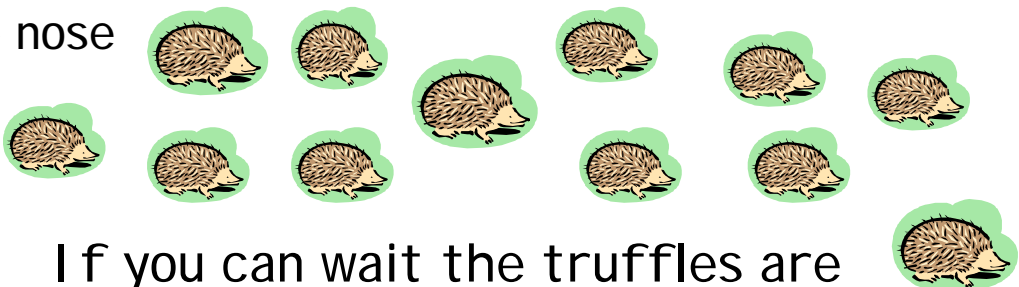
Truffle hedgehogs

Recipe

50g (2oz) soft butter
50g (2oz) cocoa powder
100g (4oz) icing sugar
1 tsp vanilla essence
chocolate buttons

Method:

- put all ingredients in a basin
- press the ingredients together with a spoon (This takes a while but the mixture will come together and change colour.)
- roll a small amount of the mixture into a ball
- pinch the ball to make the nose
- flatten the bottom by pressing the ball down on a flat surface
- use the chocolate buttons cut into quarters to decorate the hedgehogs - leave the spiky ends sticking out to give the effect of the hedgehog's spines
- use small broken bits of chocolate for the eyes and the end of the nose



If you can wait the truffles are better if left to dry out for 24 hours.