



Simple • Fresh • Herbal • Delicious

CHOCOLATE Mint Truffles

RICH. CREAMY. REFRESHING.
THE PERFECT HERBAL TREAT!

A delicious blend of rich chocolate and cool mint – made with simple ingredients and a touch of herbal goodness!


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Great for holidays, gifts, parties, or a sweet herbal indulgence!

INGREDIENTS

- ♥ 8 oz semi-sweet chocolate chips
- ♥ 4 oz cream cheese, softened
- ♥ 2 tbsp unsalted butter, softened
- ♥ 1 tsp peppermint extract
- ♥ 2 tbsp fresh mint leaves, finely chopped (or 1 tsp dried mint)
- ♥ 2 cups powdered sugar
- ♥ Cocoa powder or dark chocolate sprinkles for coating

DIRECTIONS

- 1 In a microwave-safe bowl, heat chocolate chips in 20-second intervals, stirring until smooth. Let cool slightly.
- 2 In a mixing bowl, beat cream cheese and butter until creamy.
- 3 Add melted chocolate, peppermint extract, and chopped mint. Mix until well combined.
- 4 Gradually add powdered sugar and mix until a soft dough forms.
- 5 Chill mixture in the refrigerator for at least 1 hour or until firm.
- 6 Scoop and roll into 1-inch balls. Roll in cocoa powder or chocolate sprinkles.

Store in an airtight container in the refrigerator for up to 1 week.



HERBAL BENEFITS

- ♥ **Mint** – Supports digestion and may help soothe the stomach.
- ♥ **Cacao** – Rich in antioxidants and may support mood and heart health.
- ♥ **Dark Chocolate** – May support circulation and promote feelings of well-being.

TIPS & VARIATIONS

- ♥ Add a drop of green food coloring for a festive look.
- ♥ Roll in crushed nuts for extra crunch.
- ♥ Use dairy-free cream cheese and chocolate for a dairy-free option.
- ♥ Try orange or vanilla extract for a different flavor twist!

Let's Connect!



@everythingherbalbycheryljabz



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