Chocolate Truffles

Ingredients

8 ounces chocolate chips

1/2 cup heavy cream

Pinch of salt

Unsweetened cocoa powder and powdered sugar, for rolling

Directions

Place chocolate chips, cream, and salt in a medium sauce pan. Melt the chocolate over medium low heat. As soon as it is melted, place in a container to chill. Chill for at least 4 hours, or overnight.

Scoop balls of chocolate mixture using a tablespoon or a 1-inch ice cream scoop. Roll balls in cocoa powder or powdered sugar, tossing, until fully coated. Shake off excess.