



KEY LIME PIE TRUFFLES

These key lime truffles have all the classic flavors of key lime pie wrapped into one bite-size candy. The luscious ganache filling gets bright citrus flavor from lime zest, and the truffles are rolled in graham-cracker crumbs for authentic crunch.

Ingredients

- 1/4 cup heavy cream
- 1/4 cup sweetened condensed milk
- Zest of 3 limes
- 2 cups (about 11 ounces) white chocolate chips
- Juice of 2 limes (about 2 tablespoons)
- 1 tablespoon unsalted butter, at room temperature
- 5 whole graham crackers, crushed (about 1 cup)

Yield: 22 to 24 truffles

Active Time: 40 minutes

Total Time: 4 hours (includes chilling time)

Ease of preparation: easy

Combine the heavy cream, condensed milk and lime zest in a small saucepan and place over medium-low heat until the mixture just barely reaches a simmer, about 4 minutes. Remove from heat and allow the lime zest to steep in the cream for about 20 minutes.

Place the cream back over medium-low heat and cook until it just barely reaches a simmer, about 3 minutes.

Put the white chocolate chips in a medium microwave-safe bowl. Pour the warm cream over the chips and let sit for about 2 minutes. Whisk the mixture until smooth; if there are lumps, microwave the mixture in 15 second intervals, stirring in between intervals, until smooth.

Stir in the lime juice. Stir in the butter. Cover with plastic wrap so that the plastic lays directly on the surface of the ganache. Refrigerate until the ganache is firm, 2 1/2 to 3 hours.

Line a baking sheet with parchment paper. Put the graham cracker crumbs on a plate. Scoop up 1 tablespoon of the ganache filling and roll it between your hands to form a ball. Roll the ball in the graham-cracker crumbs until completely coated, then place on the prepared baking sheet. Repeat with remaining ganache. Refrigerate until ready to serve.

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