



maple bacon truffles;

1. (may-puhl bay-kon truh-fullz) *noun*. A creamy maple bacon center dipped in chocolate and topped with salt and bacon bits.
2. Produces 35 Servings.
3. Preparation 3 hours 20 mins.
4. Oven temperature set to --.

Ingredients;

- | | |
|--------------------------------|----------------------------|
| ½ c. butter, softened | ¾ c. brown sugar |
| 2¼ c. flour | 1 14oz can condensed milk |
| 3 tsp. maple extract | 1 tsp. salt |
| 1½ c. dipping chocolate wafers | ½ c. cooked, chopped bacon |
| maldon sea salt | |

Instructions;

1. In a large mixing bowl, cream the butter and brown sugar.
2. Add the flour, sweetened condensed milk, maple extract, salt, and $\frac{2}{3}$ of the bacon.
3. Using a Tbsp. cookie scoop, scoop dough onto a cookie sheet lined with parchment paper. It will be slightly sticky, but should firm up in the fridge.
4. Allow to cool for 30mins, then roll into balls as desired. Return to fridge for 1 hour.
5. Add dipping chocolate to a microwave safe container and heat for 30 second intervals in the microwave. Stop when $\frac{2}{3}$ melted, and stir to melt remaining wafers.
6. Dip centers into the topping, coat fully, and remove using a fork. Place back onto parchment paper and sprinkle with remaining bacon and sea salt before it fully hardens.
7. Allow to cool completely and store in an airtight container in the fridge for up to 3 weeks.