

## Soy Milk Truffles

12 oz. bittersweet chocolate  
1/2 cup vanilla soy milk  
1 tablespoon butter  
cocoa powder for finishing

1. Chop chocolate and place in heatproof bowl. Add butter to bowl on top in pieces.
2. Bring soy milk to simmer in a pot and pour over chocolate. Allow mixture to sit for a minute.
3. Add an inch of water to soy milk pot after it is emptied and bring it to a simmer over medium heat.
4. Stir chocolate mix to make a smooth mixture. If mixture is too cold, place briefly over pan of simmering water until mixture becomes smooth.
5. Allow chocolate mixture to cool and harden at room temperature. If pressed for time, place in refrigerator, covered in plastic.
6. When chocolate has become firm, prepare to roll into truffles.
7. With small scoop, create chocolate mixture into imperfect balls and place onto cookie sheet.
8. After chocolate has been scooped, form balls into more perfect ball shapes. Be careful not to overheat the chocolate in your hands.
9. After truffles have been formed, roll in cocoa powder and place in individual paper cups.