

## Toasted Almond Truffles

Creamy and sinfully rich, these chocolate candies are coated with a fine layer of almonds. A touch of vanilla adds a warm note to this sweet confection.



▶ [see larger photo](#)

### Ingredients:

- 1/2 cup [NESTLÉ® CARNATION® Evaporated Milk](#)
- 1/4 cup granulated sugar
- 1 3/4 cups (11.5-oz. pkg.) [NESTLÉ® TOLL HOUSE® Milk Chocolate Morsels](#)
- 1/2 to 1 teaspoon almond or vanilla extract
- 1 cup sliced almonds, finely chopped, toasted

### Directions:

**COMBINE** evaporated milk and sugar in small, *heavy-duty* saucepan. Bring to a *full rolling boil* over medium-low heat, stirring constantly. Boil, stirring constantly, for 3 minutes. Remove from heat.

**STIR** in morsels. Stir vigorously until mixture is smooth. Stir in almond extract. Refrigerate for 1 1/2 to 2 hours. Shape into 1-inch balls; roll in nuts. Cover; refrigerate until ready to serve.