



**Indulge in a Brownie that you can eat 1, 2, or even 3**

### **Brownie Truffle Bits**

Whip up a mini deliciously decadent bit with a surprise inside

6 ounces 72% cacao chocolate, broken into pieces  
1/4 cup unsalted butter  
1/3 cup granulated sugar  
1/3 cup light brown sugar  
2 large eggs  
1 teaspoon pure vanilla  
1 cup all-purpose flour  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
1/2 cup Nestle Bite-Size Baking Truffles or as needed  
2/3 cup finely chopped pecans or as needed  
Confectioners' sugar

1. Preheat oven to 350 degrees F. Line two cookie or baking sheets with parchment paper. Set aside.

2. In a medium saucepan, melt chocolate and butter until melted and smooth. Transfer to a mixing bowl. Add granulated sugar and brown sugar, mix to combine about 1 minute; beat in eggs and vanilla; beat on medium speed about 3 minutes.
3. In a small bowl, stir flour, baking powder, and salt. Add to the mixing bowl; mix to form a cookie dough. Do not overmix. Set aside to thicken about 15 minutes. The dough should be a little sticky. If you can't make balls of dough with it, mix in an additional tablespoon of all-purpose flour..
4. **For each cookie:** Using 1 Tablespoon cookie scoop of dough. flatten into a circle; place two tiny baking truffles in the center and mold the dough around them, enclosing them with a ball of dough. Roll the ball in finely chopped pecans; place on the prepared cookie sheet. (They will not spread very much so you can leave about 1-1/2 inches between cookies.)
5. Bake in 350 degrees F. oven for 8 minutes. Remove from oven; let cool on cookie sheets 10 minutes or firm. Cool until warm. At this point, the center will be very soft and so tasty. Cool completely to create a firm chocolate inside of the soft brownie.
6. **To Serve:** Serve plain or lightly sprinkle the cookies with confectioners' sugar as desired. Yield: about 32 brownie bits

**About the Recipe:** It's just the right size to serve with your favorite warm drink, and you can even eat more than one. Mini truffles are hidden in the center of the soft fudgy brownie that is covered with a crunchy nut crust. Bite-sized truffle filled brownies are this year's big surprise treat and when warm, have a melt-away center.