

Maple Chocolates

Martha Edwards Manning

Why the Recipe is Special

Corey Acres Farm is a dairy farm and maple sugaring operation. Sharing the flavor of our farm with friends and family is a tradition. Enjoy !!

Ingredients

Filling:

1/2 cup softened cream cheese

1/4 cup softened butter

1/4 cup Vermont Maple Syrup: a robust grade is best

1 teaspoon pure vanilla

6 cups confectioners sugar

3/4 cup chopped walnuts (optional)

Coating:

4 cups chocolate chips either milk chocolate or dark chocolate

Directions

Filling:

Cream together cream cheese and butter until light and fluffy.

Add maple syrup and vanilla. Blend well.

Add confectioners sugar one cup at a time and then blend to incorporate.

Add walnuts and blend to combine.

Roll into small balls. Place on parchment lined pans.

Chill 2-3 hours.

Coating:

Melt chocolate in top of double boiler over medium heat.

Using a fork, dip individual centers in chocolate.

Place on parchment paper lined pans and return to refrigerator to set. Enjoy!!

Yield - about 48 pieces

Note: If you do not have enough refrigerator space for the pans a cold car works fine.