

## Chocolate Bourbon Pecan Truffles – Comfort du Jour

Think of these as *very* grown-up candies! During the mixing step, it will seem a little bit like you're making mortar—it's sooo thick and gooey. But once you have shaped and chilled them, they'll be wonderful. What I like about this recipe is that it doesn't involve making ganache, which is an extra step of melting chocolate in heavy cream in a double boiler. Using pantry ingredients keeps it simple, but make no mistake—these itty bitty bites are still impressive. Unlike the ganache-style truffles, these have some texture to them, thanks to the graham crumbs and pecans.

This recipe makes about 24 bourbon truffles. They pack a pretty boozy punch so don't serve them to children or non-drinkers.

### Ingredients

1 cup dry toasted, unsalted pecan pieces (I got these at Trader Joe's)

3/4 cup Kentucky bourbon, divided

2 sleeves graham crackers

1/2 cup dark cocoa powder, divided

1/2 cup powdered sugar, divided

1/4 cup Karo corn syrup (light or dark is fine)

### Instructions

In a small bowl, pour about half the bourbon over the pecan pieces and let them relax (in a drunken stupor) for about 3 hours.

Break the graham crackers into pieces, pulse in a food processor or blender until they are fine crumbs. Transfer the crumbs to a large mixing bowl.

Preheat the oven to 325° F. Use a slotted spoon to remove the pecans from the bourbon and transfer them to a single layer on a baking sheet lined with parchment paper or silicone baking mat. Reserve the soaking bourbon. Bake the pecans until they're dry and lightly toasted, about 12 minutes or up to 15 minutes (be careful not to burn). Cool, then chop finely or pulse in a food processor, but not to the point of powder. They should have a texture similar to panko crumbs.

Combine 1/4 cup each of the cocoa and powdered sugar in a small bowl or zip-top bag, and set aside for dusting the finished truffles.

Add the chopped pecans, all remaining bourbon (including the soaking portion), corn syrup, and the remaining cocoa and powdered sugar to the bowl of graham cracker crumbs. Prepare to get messy. Stir these ingredients together until no dry pockets remain. It will be sticky and gooey, but keep going. When the mixture is fully blended, rub your hands with a little dab of butter and roll a heaping tablespoon at a

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time into a ball. Place the bourbon balls on a parchment-lined tray, cover with plastic and chill for about 2 hours.

When balls are chilled and firm, gently roll them around in the reserved cocoa-sugar mixture until they're well coated. Cover and chill again until ready to serve. If desired, give them another roll in the cocoa-sugar when you're ready to present them. Place each truffle in mini-muffin papers, and your guests will be able to pick them up without tongs.

Elevate your happy, *Comfort du Jour* style!

You can make these Chocolate Bourbon Pecan Truffles even more impressive by rolling them in different types of coatings. Try doing a third of them in the cocoa-powdered sugar blend, a third in super-fine (caster) sugar and a third in finely chopped pecans. One recipe, but three treatments, gives the impression of variety but with very minimal extra effort.