DAWN RECIPES

VALENTINE CRANBERRY TRUFFLES

1 bag (12 aunces) Ocean Spray Fresh or Frozen Cranberries

1 cup water

1 cup granulated sugar

1/2 cup brown sugar, firmly packed

1 orange - juice and grated rind

2/3 cup brandy

2 cups toasted walnuts

2 pounds unsweetened chocolate

1/2 pound butter, cubed

1/3 cup honey

1-1/2 cup confectioners's sugar

2 tablespoons honey

In a heavy saucepan combine cranberries, granulated and brown sugars, the orange juice with its rind, and water. Bring to a boil, stirring frequently. Simmer for 15 minutes until berries are popped and mixture becomes jelly-like.

Add the brandy and cook for 5 minutes. Let cool. Puree mixture until smooth, stirring frequently. Pour into a 9" x 12" cake pan and freeze until firm enough to form balls with a melon scoop.

Meanwhile, toast walnuts for 10 minutes in a 300 degree oven Cool. Chop finely.

Put chopped walnut mixture in a flat pan.

Form "cranberry balls" with melon scooper, dropping them into the chopped walnuts, rolling them to coat completely and returning them to the freezer to become firm once again, approximately 45 minutes.

Chop chocolate into coarse pieces. Place half in top of a couble boiler with ½ pound of cubed butter and ½ cup of honey. Stir over hot, not boiling, water until ingredients are smooth. Remove from heat and cool slightly.

Check chocolate/butter mixture. If it has gotten too thick, put over hot water to remelt. (This mixture should be thin enough to coat cranberry balls as they are dipped.)

Dip walnut coated cranberry balls, one by one, into chocolate mixture, coating them rapidly and completely. Remove balls with 2 forks, thereby allowing the excess chocolate to drain off before placing them on a lightly oiled or wax papered plate. Return balls to freezer and let harden approximately 10 minutes.

Stir together cocoa and confectioners's sugar. Set aside.

Combine remaining chopped chocolate and 2 tablespoons honey in Heavy saucepan. Melt over low heat, stirring constantly. Recoat truffles one at a time and roll in cocoa - sugar mixture. Place on waxed paper to harden. Finished truffles do not need to be refrigerated but should be kept in cool place. Makes 6 dozen.

To Form Chocolate Hearts: In heavy saucepan over low heat, melt 4 ounces (4 squares) semi-sweet chocolate with 3 tablespoons butter. Set aside to cool slightly.

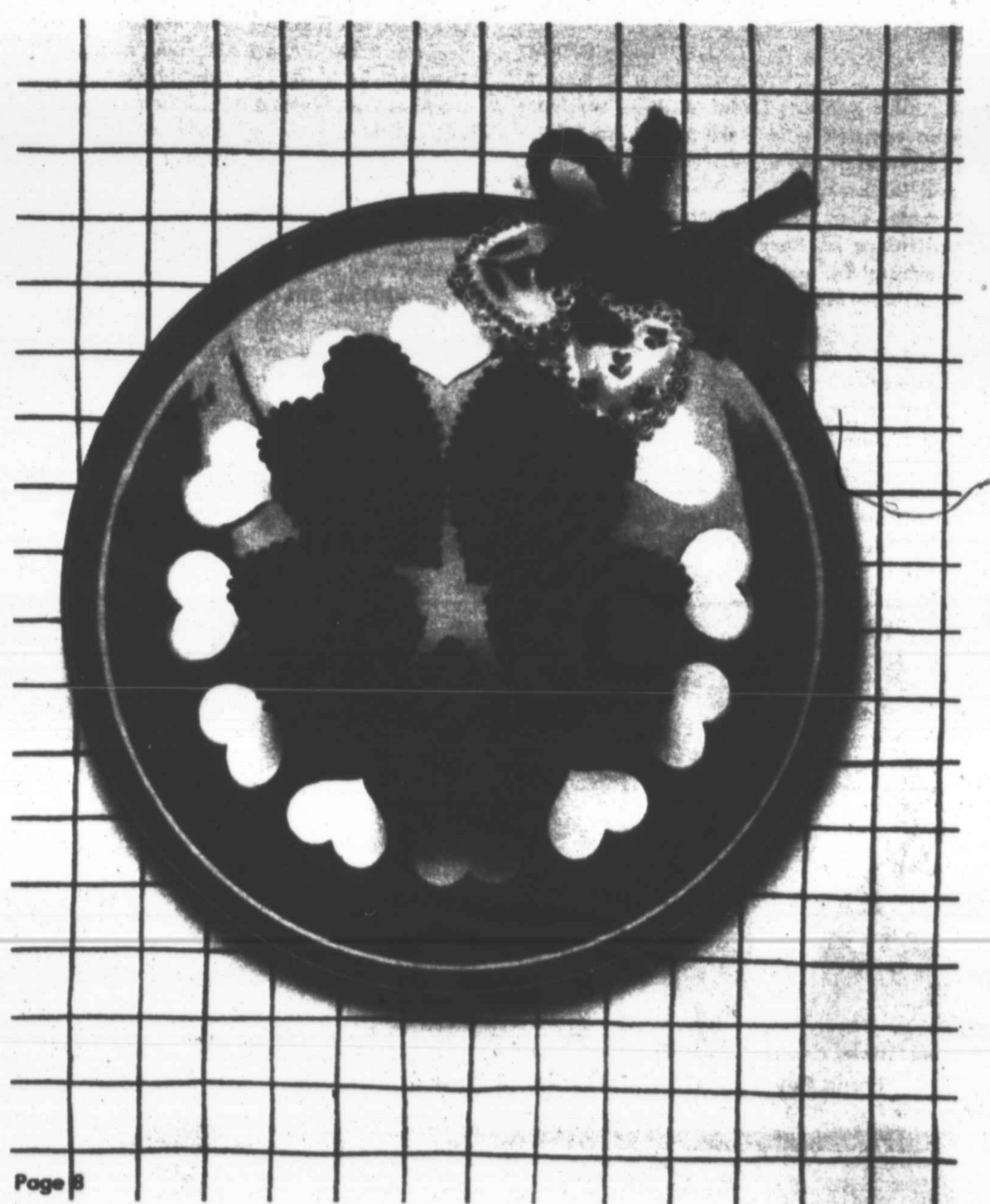
Pinch paper cupcake liners into heart shape.

Loosely form an 8-inch square of foil under and around each cupcake holder to help maintain shape. (Foil need not be in heart shape; just use a support for the paper liners).

Slowly spoon chocolate mixture down sides of paper liners. (If chocolate runs off sides, cool chocolate further before proceeding.) Spread chocolate evenly in bottom of heart.

Reshape foil around chocolate hearts as needed to maintain heart shape. Place each heart in freezer immediately. Keep frozen until ready to use.

Carefully peel paper liners from each heart and fill with truffles just before serving. Makes about 6 to 7 chocolate hearts.



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