

White Chocolate Carrot Cake Truffles



Ingredients

Cake

1/2 cup brown sugar, packed

1/2 cup granulated sugar

1 tsp. ground cinnamon

1/2 tsp. freshly grated nutmeg

1/2 tsp. ground cloves

1/2 tsp. ground allspice

3 Tbsp. vegetable oil

1/4 cup sour cream

1/2 Tbsp. pure vanilla extract

2 eggs

1-1/2 cups all-purpose flour

1 tsp. baking powder

1/2 tsp. baking soda

1/4 tsp. salt

1/4 cup buttermilk

1-1/2 cups grated carrots

Frosting

2 Tbsp. butter, room temperature

4 oz. cream cheese, room temperature

1 cup powdered sugar

Coating

12 oz. white chocolate

1 Tbsp. shortening

Turquoise sugar beads

Directions

Preheat oven to 350° F. Coat one 8-inch cake pan with non-stick cooking spray. Set aside.

Place brown sugar, granulated sugar, and spices in a large mixing bowl; whisk to combine. Measure in vegetable oil and sour cream; beat with a hand mixer until incorporated. Add vanilla extract followed by one egg at a time, beating well after each addition. Scrape down sides of bowl as needed. Set aside.

Measure flour, baking powder, baking soda and salt in a separate bowl; whisk to combine. Add a third of the dry ingredients into the wet mixture followed by half of the buttermilk. Blend together and repeat; add the remaining dry flour mixture and mix well. Add the grated carrots and stir until thoroughly incorporated.

Pour the batter into the prepared baking pan and place in oven. Bake for 30-35 minutes or until wooden pick inserted into the center of the cake emerges with moist crumbs. Place on wire rack to cool completely and begin making the frosting.

Place butter and cream cheese in the bowl of an electric mixer; beat until light and creamy. Add powdered sugar; mix until light and fluffy. Let set on counter until cake has completely cooled.

Line one baking sheet with wax paper and a second baking sheet with parchment paper; set aside. When cake is no longer warm, break it into small pieces, add it to the frosting and mix until it holds together. Use a medium-size cookie scoop to collect a small amount of “cake dough” and dispense onto the baking sheet lined with wax paper. Roll into balls and set aside.

Break white chocolate into pieces and place in a glass measuring cup. Microwave on high for 30 seconds, then stir. If needed, continue heating at 15-second intervals, stopping and stirring each time until chocolate has completely melted. Add shortening and whisk until thoroughly mixed.

Set a cake ball onto a fork and dip it into the melted chocolate. Gently tap the fork on the edge of the measuring cup to remove excess chocolate. Carefully slide the truffle onto the parchment-lined baking sheet and repeat the process until all of the cake balls have been immersed into the chocolate. After you have covered 3 or 4 cake balls and while the chocolate

is still somewhat tacky, embellish each truffle with a few turquoise sugar beads. Transfer truffles to the fridge until ready to serve.