



Mayan Baking Cocoa

Ingredients: Cocoa powder, Urfa Biber pepper, cardamom, cinnamon and nutmeg.

Uses: Use in brownies, chocolate truffles, cakes, and muffins

For Truffles: This recipe is a good one it can be found at ask.com, for the baking cocoa substitute the Mayan Baking Cocoa, Yum!

It doesn't get any simpler--or more delicious--than this. Dark chocolate and cream come together to form divine, melt-in-your-mouth dark chocolate truffles. Use good-quality chocolate for the best results. A tablespoon of rum or brandy can be added in with the vanilla, if desired. These candies, like most truffles, have several extensive chilling periods, so make sure you leave enough time when making them. Be sure to check out the photo tutorial with step-by-step instructions showing [how to make truffles](#).

Ingredients:

- 9 ounces bittersweet chocolate, finely chopped
- 2/3 cup cream
- 1 tsp vanilla extract
- 1/2 cup cocoa powder
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- Preparation:

1. Prepare a baking sheet by lining it with aluminum foil or parchment paper. Place the chopped chocolate in a large bowl.
2. Place the cream in a small saucepan and scald it until bubbles begin to appear around the sides of the pan. Pour the cream over the chocolate and allow it to soften and melt the chocolate for one minute.
3. Using a whisk, gently stir to incorporate the cream and chocolate. Add the vanilla and stir until well-combined, but do not stir too vigorously or you will incorporate air bubbles.
4. Cover the truffle mixture with cling wrap and allow it to cool to room temperature. Once cool, refrigerate until it is firm enough to spoon, about 2 hours.
5. Using a teaspoon or cookie dough scoop, form small 1-inch balls from the ganache and place them on the prepared baking sheet. Repeat with remaining ganache. Return to the refrigerator to chill for another hour.
6. Place the cocoa powder in a small bowl or pie tin. Dust your hands with cocoa powder and place a truffle in the cocoa, rolling it until it is coated. Roll the truffle briefly between your palms to form a round shape, and then place it back on the baking sheet. Repeat with the remaining truffles.
7. If you have different varieties/shades of cocoa powder, you can experiment with rolling the truffles in two different cocoas, creating stripes or dots of different colors. Truffles can also be topped with chocolate shavings. Store the truffles in an airtight container in the refrigerator, and bring them to room temperature before serving.

For Brownies, Cakes, and muffins: I like to add about two tbsp. of the Mayan Baking Cocoa to my recipe for a punch of flavor. Try adding to your chocolate frosting for a yummy topping.