

Christmas Fruitcake Truffles

Ingredients:

- 14 oz [light fruitcake](#)
- 6 oz pineapple juice (optional - or use orange juice or apple juice)
- 8 ounces chocolate almond bark (finely chopped, or white chocolate, or a combination *see note)
- 1 teaspoon shortening (to help the almond bark melt smoothly)
- Christmas sprinkles (optional)

Directions:

Line a baking sheet with wax paper or parchment paper and set it aside. In a large mixing bowl, use your hands to finely crumble your fruitcake. Add the optional pineapple juice if desired and mix it into the crumbled fruitcake.

Use a cookie scoop to scoop 1-tablespoon portions of fruitcake and use your hands to shape the crumbled fruitcake into balls. Pop the fruitcake balls in the fridge to chill for 20-30 minutes before coating.

Use a double boiler or a microwave-safe bowl to melt the shaved almond bark and shortening.

If using a double-boiler, add 1-2 inches of water to the bottom pot and bring it to a simmer. Top with the heat-safe bowl of almond bark and stir to melt.

If using the microwave, work in short 15-second increments on high power, stirring between each one.

Use a fork to dip each of the fruitcake balls into the melted almond bark, rolling it around to coat it thoroughly. Gently tap off any excess chocolate and transfer them to the prepared baking sheet.

Top with Christmas sprinkles or drizzle with more chocolate, if desired.

