

Easy Chocolate Truffles

I make these every year for our annual Holiday party. They are a big hit!

Truffle Batter

1 ½ packages (12 oz) semi-sweet chocolate

1 8 oz package of cream cheese, softened

3 cups powdered sugar

1 ½ tsp vanilla

Toppings –

Chopped nuts

Coconut flakes

Sprinkles

Cocoa powder

Mint chocolate candies

Crushed peppermint (I use candy canes)

Directions:

Melt chocolate in a large microwavable bowl on high for 2-3 minutes , stirring frequently.

Beat cream cheese until smooth. Add sugar and beat until well blended. Add melted chocolate and vanilla; mix well. Refrigerate for 1 hour. Roll into 1 inch balls, then roll in your choice of toppings. Note – this is a VERY messy process!