



Easy Truffles Recipe

Ingredients

- 1 (8 ounce) package cream cheese, softened
- 3 cups confectioners' sugar, sifted
- 3 cups semisweet chocolate chips, melted
- 1 1/2 teaspoons vanilla

Directions

1. In a large bowl, beat cream cheese until smooth.
2. Gradually beat in confectioners' sugar until well blended.
3. Stir in melted chocolate and vanilla until no streaks remain.
4. Refrigerate for about 1 hour.
5. Shape into 1 inch balls.

Additional Options

- Roll truffles in ground walnuts (or any ground nuts), cocoa, coconut, confectioners' sugar, candy sprinkles, etc.
- To flavor truffles with liqueurs or other flavorings, omit vanilla. Divide truffle mixture into thirds. Add 1 tablespoon liqueur (almond, coffee, orange) to each mixture; mix well.