

Cookie Truffles



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Recipe by: Laura Vitale

Makes a dozen

Prep Time: 20 minutes

Cook Time: 0 minutes

Ingredients

__ 2 cups of Crumbled Cookies (about 10 oz of cookies)

__ 4 oz of Cream Cheese, at room temperature

__ 1/2 cup of Powdered Sugar

__ 1 tsp of Vanilla Extract

__ 6 oz of Melted Chocolate Candy Melts

Combinations shown in the video:

Lemon cheesecake:

__ 1/4 tsp of grated lemon zest to half of the sugar cookie dough

Birthday Cake:

__ 2 Tbsp of confetti sprinkles added to half of the cookie dough

Chocolate Orange:

__ Half of chocolate cookie crumbs plus the zest of 1 clementine

Chocolate Coconut:

__ 1/4 cup of shredded sweetened coconut added to half of the chocolate

__ Gingerbread

__ The base is the same for every kind, 2 cups of cookie crumbs plus 4 oz of cream cheese and 1/2 cup of powdered sugar. Have fun and get creative!

1) In the bowl of a standing mixer fitted with a paddle attachment, cream together, the cream cheese, sugar and vanilla until nice and creamy, then add the cookie crumbs and continue to mix until combined.

2) Form into little balls, place them on a parchment paper lined baking sheet, drizzle over the melted chocolate and add a few sprinkles on top. Allow them to sit in the fridge for about an hour.

