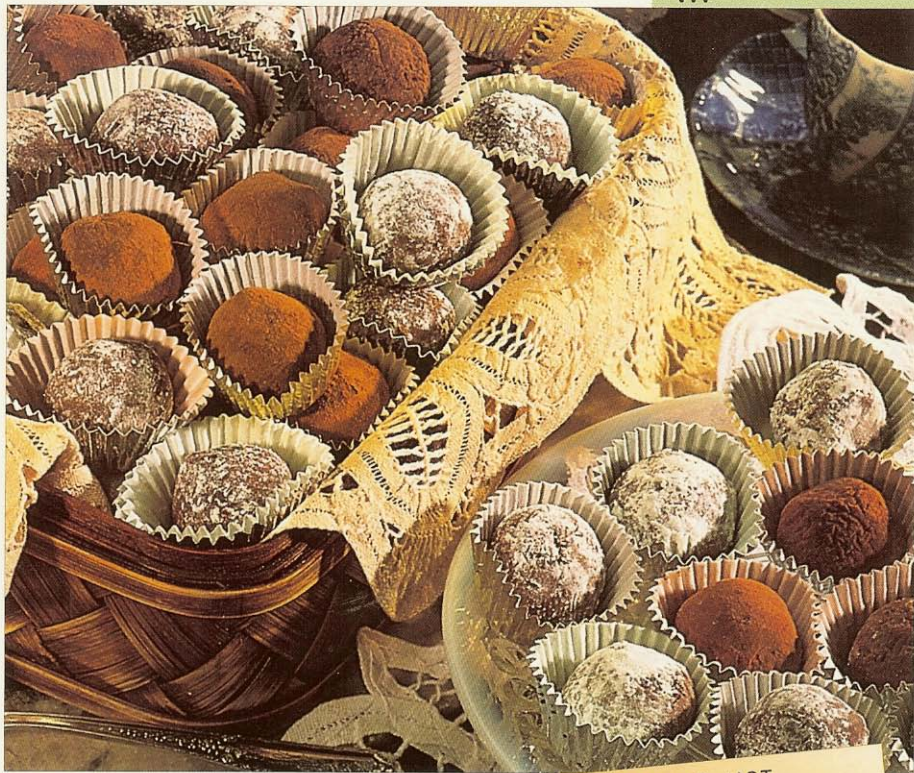


Chocolate Truffles

PREPARATION TIME
35 minutes

COOKING TIME
none

PERFECT PARTNER
lemon tea



**MONEY
Cook's
SAVER**

Semisweet chocolate chips are less expensive per pound than baking chocolate. When using the chips, reduce the amount of confectioners' sugar by 1 cup to keep the truffles from becoming too sweet.

SHOPPING LIST

- cream cheese
- cocoa powder
- confectioners' sugar
- baking chocolate

ON HAND

- vanilla extract

Chocolate Truffles

INGREDIENTS

- 1 (8-ounce) package cream cheese, softened
- 4 cups confectioners' sugar
- 5 (1-ounce) squares unsweetened baking chocolate, melted
- 1 teaspoon vanilla extract
- 1/4 cup unsweetened cocoa powder or confectioners' sugar

MAKES 36 TRUFFLES

COOKIN'
Express

• Rolling these delicious confections into balls will be easier to do if you first grease your palms with a bit of shortening.

Make Ahead

The dough for the truffles can be prepared through step 2 one day ahead. Wrap the rolled log in plastic wrap and store in the refrigerator.

♦ VARIATION

Vary the coating by rolling the truffles in plain or colored granulated sugar or candy sprinkles.

1 Beat cream cheese in a large bowl with an electric mixer set on medium speed until creamy. Add 4 cups confectioners' sugar, beating until mixture is light and fluffy.



2 Add chocolate and vanilla; blend until smooth. Lightly coat waxed paper with cooking spray. Pour mixture onto waxed paper. Roll into a long 3/4-inch-thick log.

3 Refrigerate dough log until firm enough to handle; unroll waxed paper. Slice dough into 1/2-inch-thick disks.



4 Shape each disk into a ball. Roll each truffle in cocoa powder or confectioners' sugar to coat; place in paper bonbon cups. Refrigerate until ready to serve.