

## COOKIE TRUFFLES

### INGREDIENTS

1 pkg. (8 oz.) cream cheese

1 pkg. (18 oz.) ginger snap cookies, obliterate in food processor or finely crush (leave about two teaspoons aside for decorating)

2 pkg. (8 squares each) semi-sweet chocolate, melted (I use Baker's brand)

Mix cream cheese and cookie crumbs until well blended. I use my Kitchen Aid stand mixer with the paddle attachment.

Using a melon baller, shape mixture into 48 (1-inch) balls. Dip in melted chocolate; place on waxed paper-covered baking sheet. Sprinkle with remaining cookie crumbs.

Refrigerate 1 hour or until firm. Store in tightly covered container in refrigerator.

\*\*Tip 1: Drizzle with white chocolate and sprinkle with cookies after dipping in melted chocolate for extra oohs and ahhs.

\*\*Tip 2: Use ANY cookie for a delicious treat!