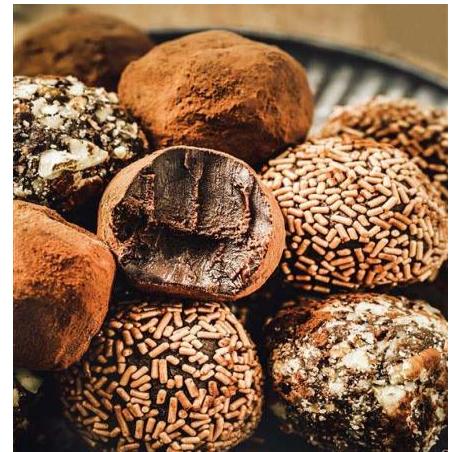


Easy Chocolate Truffles

Prep: 35 mins. Serving: 24

Ingredients

16.3 oz box of brownie mix, prepare using box instructions
4 oz cream cheese, soften
1.5 c. chocolate chips, melted
cocoa powder or chopped nuts, for topping



Instructions

1. Prepare the brownies using the box directions.

You want the cooked brownies to be moist so do not overcook them.

Let brownies cool down after baking.

2. After brownies are cooled, break them into pieces in a large bowl.

*Make sure to leave out any hard edges.

Mix in the cream cheese until the mixture is a uniform color.

3. Form the Truffles: Line a baking sheet with parchment paper.

Scoop out a small amount of brownie mixture and roll into small balls, then place on the baking sheet.

Freeze the truffles for about 30 minutes

4. Coat with chocolate and toppings: Melt the chocolate chips for about 30 seconds in the microwave.

Dip each truffle ball into the melted chocolate to coat and let the excess chocolate drip off.

Place them back on the parchment paper, then top with your favorite topping.

5. Second freeze: Place the truffles back in the freezer for 10-15 minutes until the chocolate sets.

Serve and Enjoy!