

Valentine Cheesecake Truffles

Ingredients:

1, 8 ounce package cream cheese, softened
1/3 cup sugar
1/2 cup graham cracker crumbs
1 teaspoon vanilla
8 ounces white almond bark
sprinkles



Directions:

Line a small baking sheet with parchment paper. Set aside.

In a mixing bowl, add cream cheese and sugar.

Beat together until the mixture is smooth and creamy.

Then add graham cracker crumbs and vanilla.

Mix together until combined.

Scoop the mixture into 1 tablespoon sized balls and place onto your prepared baking sheet.

Place the baking sheet into the freezer for at least 1 hour to chill.

After they have chilled, place white almond bark into a microwave safe cup.

Melt in the microwave in 20 second intervals, stirring each time, until it is melted.

Take one of the truffles and dip it into the melted almond bark to cover it completely.

Let any excess drip off.

Place it back onto the baking sheet and decorate it with sprinkles.

Repeat until you have dipped and sprinkled all of the truffles.

Chill in the refrigerator or freezer for about 30 minutes before serving.

Store in an air tight container in the refrigerator or freezer.

Amy Lynn's Kitchen

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