Chocolate Truffles

NIBBLEDISH CONTRIBUTOR

Ingredients

2-1/2 pkg. (20 squares) semi sweet chocolate, divided
1 pkg (8 oz.) cream cheese, softened

Instructions

Melt 8 chocolate squares.

Beat cream cheese with mixer until creamy. Blend in melted chocolate.

Refrigerate until firm.

Shape into 36 balls. Place on wax paper covered baking sheet.

Melt remaining chocolate. Use fork to dip truffles, return to baking sheet. Decorate, then refrigerate 1 hour.