



# 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.*