

Eat Your Heart Out Edibles ♥

Personal Chef Service and Made-to-Order Bakery

"Eat Hearty Without the Headache!"



Chef Angela's No-Bake Cheesecake Truffle Bites

Yield: about 18-24 depending on size of the balls

INGREDIENTS:

12 oz. cream cheese (one and one half blocks) softened, room temp

1/2 stick butter, softened, room temp

3/4 cup powdered sugar - or to taste depending on how sweet you like your treats

1 tsp vanilla extract

Assorted toppings - finely minced peanuts, walnuts, hazelnuts, melted chocolate, whatever floats your boat!!



DIRECTIONS:

- ♥ Mix all ingredients except the toppings until combined
- ♥ Refrigerate the cheese mixture for about 30-45 minutes until it firms up.
- ♥ With damp hands roll the mixture into bite-sized balls, roll the balls into your choice of toppings, and place on parchment paper. Refrigerate until ready serve.

To add a chocolate drizzle:

- ♥ Freeze the cheesecake balls for about 30-45 minutes.
- ♥ Melt a 1/2 bag of semi-sweet chocolate morsels, with a little vegetable oil to thin to desired consistency.
- ♥ Drizzle the cheesecake balls with chocolate and pop them into the fridge until it is time to serve.

Enjoy!

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