Chocolate Truffles

The Tampa Tribune

Makes about 5 dozen candies

Ingredients

- 1 1/2 packages (12 oz.) semi-sweet chocolate
- 8 oz cream cheese, softened
- 3 cups confectioners' sugar
- 1 1/2 tsp vanilla
- Ground nuts, for rolling
- Unsweetened cocoa, for rolling, or
- Toasted coconut, for rolling

Instructions

1. Melt chocolate in a large microwaveable bowl on high for 2-3 minutes or until almost melted, stirring after each minute. Stir until chocolate is completely melted.
2. Beat cream cheese until smooth.
3. Gradually add sugar, beating until well-blended.
4. Add melted chocolate and vanilla; mix well.
5. Refrigerate 1 hour.
6. Shape into 1-inch balls.
7. Roll in nuts, cocoa, or coconut.
8. Store in refrigerator.

CHOCOLATE TRUFFLES **THE TAMPA TRIBUNE**

1½ packages (12 oz.) semi-sweet chocolate
8 ounces cream cheese, softened
3 cups confectioners' sugar
1½ teaspoons vanilla
Ground nuts
Unsweetened Cocoa or
Toasted coconut

Melt chocolate in large microwaveable bowl on high 2-3 minutes or until almost melted, stirring after each minute. Stir until chocolate is completely melted. Beat cream cheese until

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