

Holiday FAVORITES



Egg Nog Truffles

Ingredients

- 1 lb (16-oz) white chocolate, divided
- 4 oz cream cheese, softened
- 1/4 cup powdered sugar
- 1/4 teaspoon nutmeg
- 1/4 teaspoon imitation rum extract



Instructions

1. In a small bowl, cream together cream cheese, powdered sugar, nutmeg, and rum extract.
 2. In a microwave safe bowl, melt 1/2 lb (8 oz) of the white chocolate for 30 seconds. Remove from microwave, stir, and repeat in 30 second intervals until the chocolate is completely smooth.
 3. Add the chocolate mixture to the cream cheese mixture and beat until smooth.
 4. Refrigerate for about 2 hours or until chilled and slightly more firm.
 5. Melt the remaining chocolate.
 6. Remove the cream cheese and chocolate mixture from the fridge, and roll into one-inch balls. Roll each ball in the white chocolate, and place on a wax-paper lined cookie sheet.
- (Optional) You can sprinkle the top with nutmeg as a garnish

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