

No-Peanut Butter Chocolate Chip and Cream Cheese Truffle

Ingredients

1 pk Mr. Christie Chips Ahoy
Chocolate Chip Cookies
1/2 c Nonuttin Golden Peabutter
Sauce
1/2 c Cream Cheese
1 T milk
2 T Sugar

Instructions

- In a food processor, crush the cookies until almost crumbs.
- Add in the peabutter.
- Mix until becomes thick enough so that you can roll.
- *Peabutter can be a little thick which is why you should add in some milk.
- Once everything is blended, you can shape in to tiny balls about an inch in size.
- Refrigerate for about an hour. (easier to handle afterwards)
- Meanwhile, in a food processor mix the cream cheese and the icing sugar for about 30 seconds until you see that it has a fluffy texture. If you are still waiting, place the cream cheese in the refrigerator as well.
- Next, with your finger press down in the center of each ball and fill the top center with the cream cheese filling.

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Put just a little even if the cream cheese overflows the top that's ok, it's normal.

Cover the new delicious filling with milk or semi-sweet chocolate. [For best results, temper the chocolate for a hard chocolate shell.](http://www.bonappetit.com/recipe/how-to-temper-chocolate)