



CREAM CHEESE TRUFFLES

TWO INGREDIENT TAKEOVER!

These truffles are chocolatey, creamy, and totally delicious! Use a light cream cheese or neufchâtel cheese to lighten these up, and instead of dipping the entire truffle in a chocolate coating, simply add a dusting of cocoa powder or drizzle of chocolate on top! Yum!



INGREDIENTS

8 oz neufchâtel or light cream cheese,
softened
1/3 cup chocolate chips
optional: drizzle of chocolate or dusting of
cocoa powder

PROCEDURE

- Melt chocolate chips.
- Mix melted chocolate with softened cream cheese until well combined, using either a spatula or hand mixer.
- Use a spoon or cookie scoop (mine is 2 tsp) to create small truffle balls and transfer to a baking sheet lined with parchment paper.
- Place pan in the fridge and allow to chill until balls are hardened, a few hours.
- Dust with cocoa powder and/or drizzle with chocolate.
- Devour! Store in the fridge

NUTRITION per truffle (yields 25):
36 calories | 2g carbs | 3g fat | 1g protein



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