

Chocolate Cream Cheese Truffles (S)

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- 16 oz. softened cream cheese (*full fat, 1/3-less fat, or nonfat*)
- 4 oz. unsweetened melted chocolate, or ¼ cup unsweetened cocoa powder
- 3 Tbsp. powdered Truvia / Swerve / erythritol / xylitol (*or more/less, to taste; use coffee grinder to powder*)
- a few drops of liquid regular or chocolate stevia, to taste, if desired
- 1/16 tsp. salt or a "pinch" of salt
- 1 tsp. vanilla (*or ¼ tsp. other flavoring - almond, orange, lemon, etc.*)
- ½ cup unsweetened shredded coconut and/or ¼ cup unsweetened cocoa powder and/or finely chopped nuts, if desired



In food processor or mixer, combine softened cream cheese, unsweetened melted chocolate or unsweetened cocoa powder, powdered sweetener, liquid chocolate stevia (if desired), salt, and vanilla (or other flavoring) until well blended. Using a small scoop or spoon, divide mixture evenly and roll into ½" or 1" balls. Roll balls in desired topping – cocoa, coconut, or chopped nuts. Place truffles onto wax paper-lined plate or cookie sheet and freeze or refrigerate until firm.

****Note:** *1/3-less fat or nonfat cream cheese truffles will need to be stored in the freezer or they will become too soft.*

