

# GINGER COOKIE TRUFFLES



**MELT. CREATE. ENJOY!**

## INGREDIENTS:

### YIELD: 26 GINGER TRUFFLES

- 1 package (16 oz) Vanilla CANDIQUIK® Candy Coating
- 1 (8 oz.) package cream cheese, softened
- 3 cups finely crushed ginger cookies (ex: 2 - 5.25 oz. boxes of Anna's® Ginger Thins)
- 1/4 cup powdered sugar
- 1/4 teaspoon salt

## INSTRUCTIONS:

1. Finely crush ginger cookies in a food processor, or place cookies in a sealed bag and crush with a rolling pin.
2. In a medium bowl, mix softened cream cheese, powdered sugar, salt, and cookie crumbs until well blended.
3. Shape mixture into 1-inch balls and set on a wax paper lined baking sheet. Cool in refrigerator for 10-15 minutes.
4. Melt Vanilla CANDIQUIK® Candy Coating in Melt and Make™ Microwaveable Tray according to the directions on the package.
5. With a spoon, dip balls in melted Vanilla CANDIQUIK®; place on wax paper to set. Decorate as desired. Refrigerate 30 minutes prior to serving.

(Keep refrigerated in an airtight container.)

