



With Easter not far off, why not be creative with your chocolate craving and save yourself a small fortune on over priced hollow easter eggs?!

Ingredients

1 (200g) tub cream cheese, softened

350g icing sugar, sifted

500g plain chocolate, melted

1 1/2 teaspoons vanilla essence

In a large bowl, beat cream cheese until smooth. Gradually beat in icing sugar until well blended. Stir in melted chocolate and vanilla until no streaks remain. Refrigerate for about 1 hour. Shape into 2.5cm balls.

Note:

Roll truffles in ground walnuts (or any ground nuts), cocoa, coconut, icing sugar, etc.

To flavour truffles with liqueurs or other flavorings, omit vanilla essence. Divide truffle mixture into thirds. Add 1 tablespoon liqueur (almond, coffee, orange) to each mixture; mix well.