

RASPBERRY CREAM TRUFFLES

The Cooks Next Door

1 package (8 oz.) cream cheese, softened
1 c. semisweet chocolate chips melted
1 c. crushed graham crackers or vanilla wafers
1/2 c. seedless raspberry preserves
finely chopped toasted almonds, coconut, cocoa powder, or melted
chocolate (dark, milk, or white)

In a small bowl, beat cream cheese until smooth. Beat in the melted chips, wafer crumbs and preserves. Cover and refrigerate for 2 hours or until easy to handle.

Shape into 1-in. balls; roll in almonds, coconut, and/or cocoa powder or dip in melted chocolate. Store in an airtight container in the refrigerator. Makes about 3-3-1/2 dozen.