



Leprechaun Truffles

INGREDIENTS:

- 1 (8 oz) package of cream cheese (softened to room temperature!)
- 3 cups of powdered sugar
- 3 cups of white chocolate chips
- 1 tsp vanilla
- 1 (0.16oz) packet of Kool-Aid drink mix (any flavor- I used green apple)
- 2 bags of Wilton's Candy Melts (in whatever colors you wish)

DIRECTIONS:

- Cream together cream cheese, powdered sugar and Kool-Aid in a large mixing bowl.
- Melt white chocolate chips in the microwave in 30 second increments (stirring in between) until smooth and creamy.
- Add melted chips and vanilla to cream cheese mixture and combine until completely smooth.
- Refrigerate for at least 30 minutes.
- Remove mixture from refrigerator and use a small cookie scoop or melon baller to make small balls of filling (I placed these on a plate and put them back in the fridge to chill while I prepared my chocolate to dip)
- Melt the Wilton's Candy Melts in the microwave in 30 second increments until smooth and creamy.
- Dip chilled balls of filling in the melted chocolate, draining away excess and placing on parchment paper to harden. The balls of filling need to stay cold, so keep them in the fridge until you are ready to dip them.
- Decorate with drizzles of fun colored chocolate.
- Enjoy!