



Sugar Cookie Truffles

## Introduction

Indulge in the delightful world of Sugar Cookie Truffles, a sweet treat that combines the

classic flavors of sugar cookies with the creamy richness of truffles. These bite-sized desserts make for an excellent addition to any dessert table or a perfect gift for loved ones. Easy to prepare and visually appealing, sugar cookie truffles promise to satisfy your sweet tooth while providing a delightful crunch in every bite.

## Detailed Ingredients with measures

- 1 cup of sugar cookie crumbs
- 8 oz of cream cheese, softened
- 1 teaspoon of vanilla extract
- 1 cup of white chocolate chips
- 1 tablespoon of sprinkles (optional)

## Prep Time

The preparation time for these delicious sugar cookie truffles is approximately 15 minutes. This quick prep will have you on your way to enjoying these sweet bites in no time!

## Cook Time, Total Time, Yield

**Cook Time:** There is no actual cooking involved, but chilling time will be necessary.

**Total Time:** Considering the chill time, the total time to make sugar cookie truffles is about 1 hour and 30 minutes.

**Yield:** This recipe yields approximately 24 sugar cookie truffles, making it a perfect treat for sharing with friends and family.



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## **Detailed Directions and Instructions**

**Step 1: Prepare the Cookie Mixture**

In a large mixing bowl, combine crushed sugar cookies and cream cheese. Mix until the mixture is smooth and fully combined.

**Step 2: Form the Truffles**

Once the mixture is well-blended, use a cookie scoop or your hands to form small balls, about 1 inch in diameter. Place each ball on a parchment-lined baking sheet.

**Step 3: Chill the Cookie Balls**

Refrigerate the cookie balls for about 30 minutes to 1 hour, or until they are firm.

**Step 4: Melt the Coating**

While the cookie balls are chilling, melt the chocolate or candy coating in a microwave-safe bowl, heating in 30-second increments until smooth.

**Step 5: Coat the Truffles**

Remove the chilled cookie balls from the refrigerator. Dip each one into the melted chocolate, making sure to coat them evenly. Use a fork to lift them out and allow excess chocolate to drip off.

**Step 6: Decorate the Truffles**

Before the chocolate coating hardens, sprinkle with additional crushed cookies or colorful sprinkles for decoration.

**Step 7: Let Set**

Place the coated truffles back on the parchment-lined sheet and let them sit at room temperature or refrigerate until the chocolate is completely set.

## Notes

**Tip for Rolling**

If the mixture is too sticky to roll into balls, refrigerate it for an additional 15 minutes before

trying again.

### **Storage Instructions**

Store the finished truffles in an airtight container in the refrigerator for up to one week.

### **Flavor Variations**

Consider using different flavors of cookies or colored chocolate coating for festive occasions or unique flavor combinations.

### **Serving Suggestions**

These truffles make great party treats or gifts, and can be arranged in a decorative box or on a platter for serving.



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## **Cook techniques**

**Click next page below**