



## ANA's Kitchen Corner

### Strawberry Cheesecake Truffles

#### Ingredients

1 and 1/2 cups (150g) graham cracker crumbs (about 10 full sheet graham crackers)

4 ounces (110g) brick-style cream cheese

1/3 cup (40g) confectioners' sugar

1/3 cup (55g) finely diced strawberries\*

10 ounces (280g) white chocolate, coarsely chopped\*

Optional: 1 drop red or pink food coloring

#### Instructions

Line a large baking sheet with parchment paper or a silicone baking mat. Set aside.

Using a handheld mixer or a food processor, mix the graham cracker crumbs, cream cheese, and confectioners' sugar together. It may not come together at first, but if you keep mixing— and even use your hands for a minute— it will all come together to form 1 big clump. With a rubber spatula or wooden spoon, stir in the strawberries. The mixture will be wet from the strawberries.

Drop balls— about 1.5 – 2 teaspoons of mixture per truffle— onto the lined baking sheet. Chill in the refrigerator for 30 minutes. During this time, the truffles will “set” making them easier to roll into smooth balls. Roll into smoother balls after they've been refrigerated. Place back into the refrigerator as you melt the chocolate.

Coat in chocolate: Melt the white chocolate in a double boiler or the microwave. (Alternatively, you can temper the chocolate.) If using the microwave: place the chocolate in a medium heat-proof bowl. I like to use a liquid measuring cup. Its depth makes it easier for dipping. Melt in 15 second increments in the microwave, stirring after each increment until completely melted and smooth.

Dip each truffle completely into the chocolate using the spiral dipping tool or a fork. When lifting the ball out of the chocolate, remember to tap the dipping tool gently on the side of the bowl to allow excess chocolate to drip off. Place balls back onto the baking sheet after you dip each one. Stir food coloring into any leftover white

chocolate, then drizzle over truffles. Refrigerate for 30 minutes or until chocolate has completely set before serving.

Recipe from: [www.sallysbakingaddiction.com](http://www.sallysbakingaddiction.com)

Notes:

Strawberries: When you chop up the strawberries, they'll likely be super wet. I like to set the diced strawberries in between two paper towels and slightly press down to squeeze some moisture out. This helps. To make rolling and dipping easier, you don't want super wet strawberries in the truffles

White Chocolate: Make sure you are using quality, pure white chocolate. Not chocolate chips. You can also use semi-sweet or dark chocolate for dipping!