

Mocha Truffles

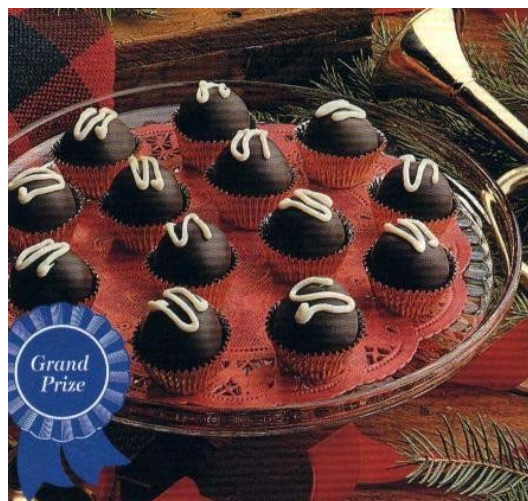
This was a Grand Prize winner in my Taste of Home magazine. Very easy to make and is nice to give as personal gifts around the holidays.

2 packages (12 oz. each) semisweet
chocolate chips

1 package (8 oz.) cream cheese, softened
3 Tb. instant coffee granules
2 tsp. water

1 pound dark chocolate confectionery
coating

White confectionery coating, optional



In a microwave-safe bowl or double boiler, melt chocolate chips.

Add cream cheese, coffee and water; mix well.

Chill until firm enough to shape.

Shape into 1-inch balls and place on a waxed paper-lined cookie sheet.

Chill for 1 - 2 hours or until firm.

Melt chocolate coating in microwave-safe bowl or double boiler.

Dip balls and place on waxed paper to harden.

If desired, melt white coating and drizzle over truffles.

Yield: about 5-1/2 dozen.

Note: Truffles can be frozen for several months before dipping in chocolate. Thaw in the refrigerator before dipping.