

Complimentary Gift Tags

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BAKER'S Simply Sensational Truffles

Prep Time: 15 min. **Makes:** 18 servings, 2 truffles each

2-1/2 pkg. (20 squares) BAKER'S Semi-Sweet Chocolate, divided
1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
Decorations: Chopped PLANTERS COCKTAIL Peanuts, multi-colored sprinkles

MELT 8 chocolate squares. Beat cream cheese with mixer until creamy. Blend in melted chocolate. Refrigerate until firm.

SHAPE into 36 balls. Place on waxed paper-covered baking sheet.

MELT remaining chocolate. Use fork to dip truffles; return to baking sheet. Decorate, then refrigerate 1 hour.

*For more great holiday desserts,
visit bakerschocolate.com or creamcheese.com.*

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