

## **Gulf Gourmet**

### *St. Patty's Mint Truffles*

Prepared, Written & Photographed by Kelli Tindall



### ***Ingredients***

One 15.25-oz. package chocolate sandwich cookies with mint crème filling

One 8-oz. package cream cheese, softened

Two 8-oz. packages green candy melts

One 8-oz. package white candy melts

### ***Materials Needed***

One gallon-size storage bag

Meat mallet

Bowls

Spoon

Baking sheet

Parchment paper

Forks

### ***Directions***

Empty package of cookies into storage bag, remove air, then seal bag. Using the smooth side of the meat mallet, hit cookies until they are smashed into tiny pieces. Pour cookie bits from storage bag into a large bowl. Combine the cream cheese into the cookies using either a spoon or your hands, making sure the ingredients are mixed well together.

Take a baking sheet and place a piece of parchment paper on it. Using a spoon, scoop out enough of the cookie-cream cheese mixture to make a one-inch ball. Roll into a ball using your hands, and then place it onto the parchment paper. Repeat with remaining mixture. When all the balls have been made, place them into the freezer for 10 minutes.

Empty the contents of the two packages of green candy melts into a medium, microwave-safe bowl. Heat on high for 2 minutes, stirring every 30 seconds, until candy is completely smooth. Remove from microwave; set aside.

When they are ready, remove the balls from the freezer. Taking one ball at a time, use a fork to dip it into the green melted chocolate, making sure that the entire surface of the ball is covered. Lift the ball out of the chocolate and gently tap the hand holding the fork a couple of times, as this helps to get rid of the excess chocolate. Place the balls onto the parchment paper to dry. Once all the balls are dipped into the green chocolate and have fully dried, pour white candy melts into a separate, microwave-safe bowl and follow the package instructions to melt the candy. To create a drizzle effect, dip a clean fork into the

melted white candy and move your hand back and forth over the top of each of the balls.

Refrigerate until ready to eat. Yields about 24 truffles.